

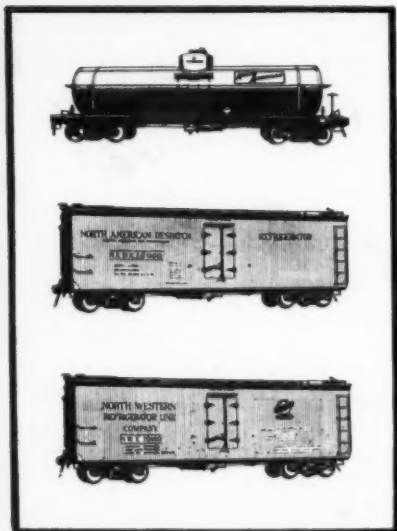
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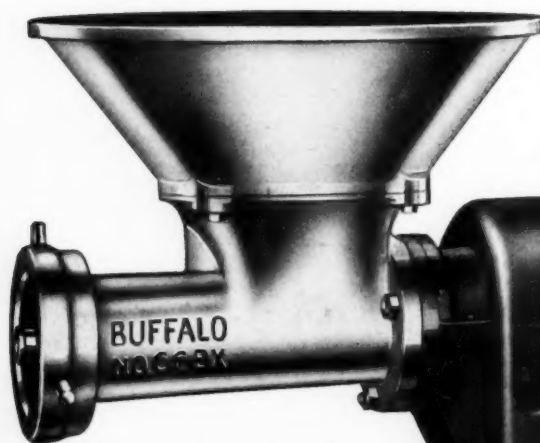
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THE NATIONAL *Provisioner*

VOLUME 123 SEPTEMBER 30, 1950 NUMBER 14

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ANNUAL MEAT PACKERS GUIDE

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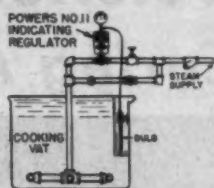
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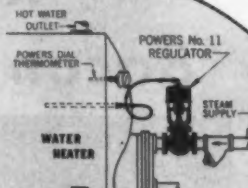
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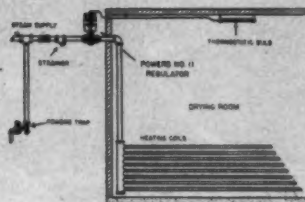
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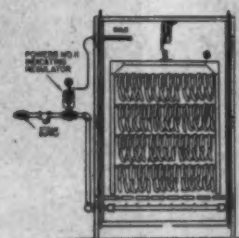
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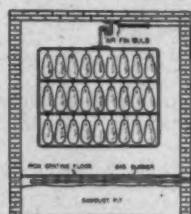
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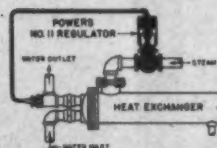
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Plan Industrial Show for Packers

Tentative plans for an annual international meat packing and food processing exposition at the International Amphitheatre in Chicago will be announced on September 30 by A. H. Noelke at the annual meeting of the Meat Industry Supply and Equipment Association, which will convene at 10:30 a.m. in the Illinois room of the Palmer House, Chicago.

The proposed exposition—a type of show such as is now operating successfully in many fields—would be primarily educational and provide instructive demonstrations and programs of specific interest and value to packers in their own operations. It would also provide more adequate facilities for manufacturers of equipment and supplies to exhibit and sell their products to packers, sausage manufacturers and others in the meat and food processing industry from all over the United States. Various industry agencies and trade associations likewise could publicize their activities at the show.

The plan, which is based on a sound analysis of meat industry practices, has already won advance approval of many leading packers and firms who supply packers. It would be managed by an independent corporation with a staff skilled in trade show management, and operated under the guidance of an advisory board, which would include meat packing and supply firm representatives.

Noelke states that although the proposed exposition would coincide in 1951 (April 14 through 19 inclusive) with the meeting of the National Independent Meat Packers Association, subsequent expositions would be scheduled for a time and place suitable for all segments of the industry, as recommended by the board.

Brannan Sees No Need for Controls

Secretary of Agriculture Charles F. Brannan this week repeated the view that there is no need for price or rationing controls on any agricultural product. He again pointed out that all agricultural commodities except cotton are plentiful. However, Washington reports indicate that the government is going ahead with consideration and planning on wage and price restrictions. Some sources believe that the administration is extremely sensitive on the subject of meat prices, and that controls might be imposed earlier than had been expected. Two of the trade associations in the meat packing industry have recently issued analyses rejecting the concept that controls are necessary.

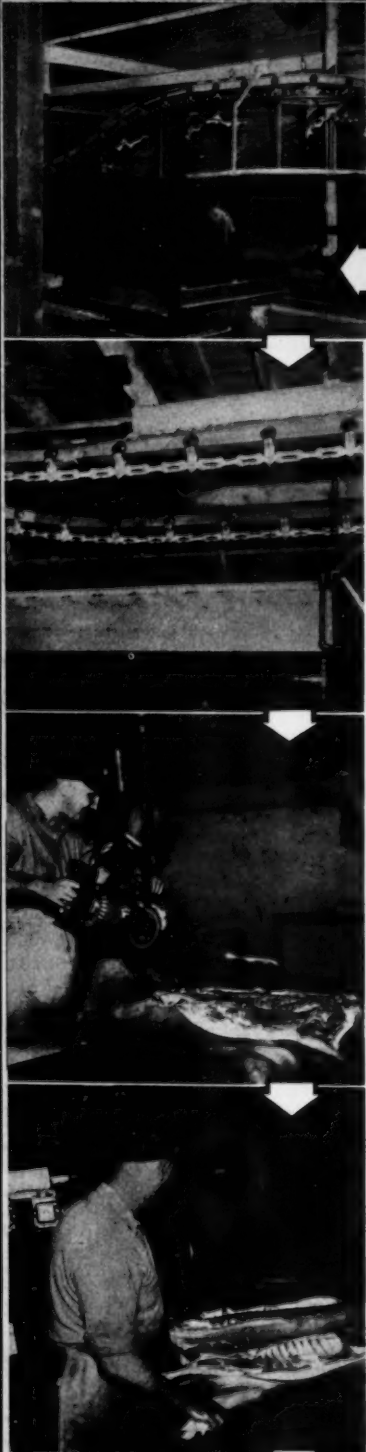
Meat Consumption to Increase

Seasonal increases in meat supplies are expected to boost per capita consumption about one-sixth in the last quarter of 1950 compared with the current quarter, R. J. Eggert, associate marketing director of the American Meat Institute, said last week in Chicago to guests of Armour and Company on its livestock and meat industry tour. People, on the average, will be eating about 4 per cent more meat than they did in the last quarter of 1949. While consumer demand for meat is expected to increase with rising incomes, the gain will not offset the seasonal expansion in supplies and a moderate drop in prices is expected by the USDA. Large feed crops over the past three years mean that meat output in 1951 will probably be 1,000,000,000 lbs. above 1950.

Changes in Speakers and Places

The annual meeting of MISEA during the AMI convention will be held in the Illinois room of the Palmer House, instead of Room 9 as previously announced. It will begin at 10:30 a.m. Saturday. . . . A dinner meeting of regional chairmen has been scheduled for Monday at 6 p.m. in Room 9. Emery T. Filbey, vice president emeritus of the University of Chicago, will speak. . . . J. W. Coffman, Kingan & Co. vice president, who was to discuss new developments in curing bacon at the scientific and operating sectional meeting, will not be able to attend the convention because of illness. T. A. D. Jones, manager, technical service of Kingan, will present the paper. . . . The War Meat Board breakfast, which has become an annual affair, will be Tuesday morning at 8 o'clock in Room 7. . . . A luncheon for 50-year veterans will be held Monday at 12:15 in Room 5. Emblems will be presented that morning.

LATE
NEWS
OF THE →
AMI
MEETING



TWO DAYS of around the clock effort by millwrights and welders completed the installation of the new pork cutting department at the Cudahy Brothers Co. plant in Cudahy, Wis. Down to the tightening of the last bolt, the complex task moved without a hitch and on schedule. The completion of the construction job provides the firm with one of the most modern and thoroughly mechanized pork cutting departments in the industry. The capacity of the new pork cut is 600 hogs per hour.

The certainty with which the installation work was carried out and the trouble-free shakedown of the whole line in actual performance, was the result of the collective efforts of the plant's engineering department, production management and the employees who quickly and readily adjusted their work habits to the new setup.

Under the general guidance of Uno Olson, plant engineer, practical improvised concrete bases were set for the machinery prior to installation. The close tolerances to which the equipment had to be ordered by the engineering department, and furnished by Allbright-Nell Co., the supplier of all the equipment, is apparent.

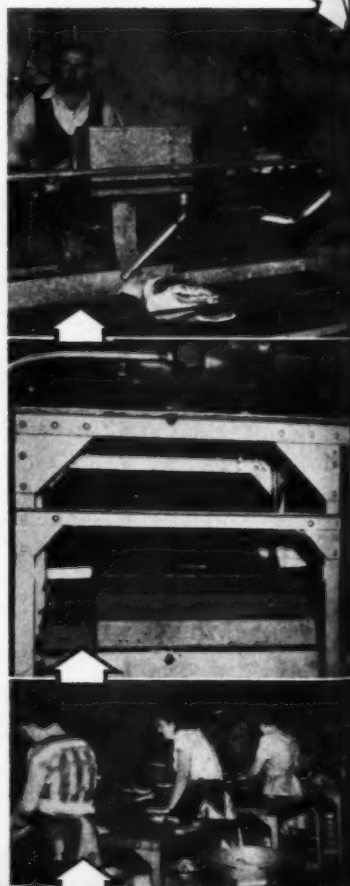
The knitting of all the cutting and trimming work into one integrated operation, the elimination of fatigue from any of the butcher operations and the coordinated packaging of fresh cuts are among the major operating procedures achieved in the new department. J. K. Stark, works manager and S. W. Raphael, general superintendent, after visiting a number of packing plants in the country worked closely with the company's and the supplier's engineering departments in formulating plans for the desired efficiency and control.

Conveyor movement in connection with the operations begins in the hog chill bays which are located one level below the cutting floor.

This operation is shown in the upper right hand photo. Highlights of the new hog cut will be described in sequence and also can be traced pictorially by following the arrows on this and the next two pages.

A side finger conveyor brings the hogs from the cooler to the cut down station. The innovations in this conveyor are that it runs the entire width of the hog cooler and that it is one single conveyor. In some plants hogs are conveyed to the cutdown station from chill cooler, but it is generally neces-

Simplify





fy Unify Hog Cut Breakdown

sary to push the hogs from the bay rails to the finger pick up station. At the Cudahy Bros. plant the hogs are fed directly from the bay rails to the finger conveyor, each bay rail having its own pick up station. Two men are required for the operation, one to push the hogs to the head of the rail and one to guide them into the fingers.

A saving in drive sprockets and motors results from having a single conveyor unit do the entire job. The cut-down station is the front end of a 43-ft. breakdown table top conveyor. The breakdown station is the base of an E-shaped equipment layout with the primal cut breakdown conveyors forming the three fingers of the E.

After the carcass is cut down, the trolley and the steel gambrels are placed on a light weight carrier type conveyor which carries them to the cleaning station located one floor above in the plant's cooper shop. The carrier is a light weight type hook. The entire cleaning operation is mechanical as the

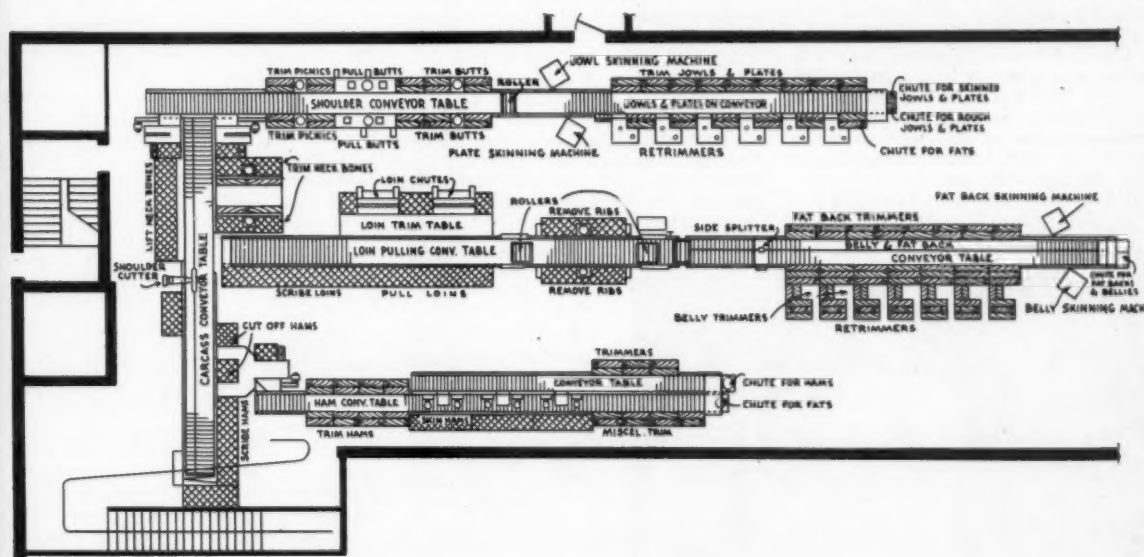
conveyor carries the units through a cleaning solution and hot water rinse, through an oil bath equipped with a drip section and then on into a storage area in the hog killing department located in another building. The cleansing and rinsing solutions are contained in one large steel tank equipped with a metal divider through which the equipment passes. (See top left photo on opposite page.)

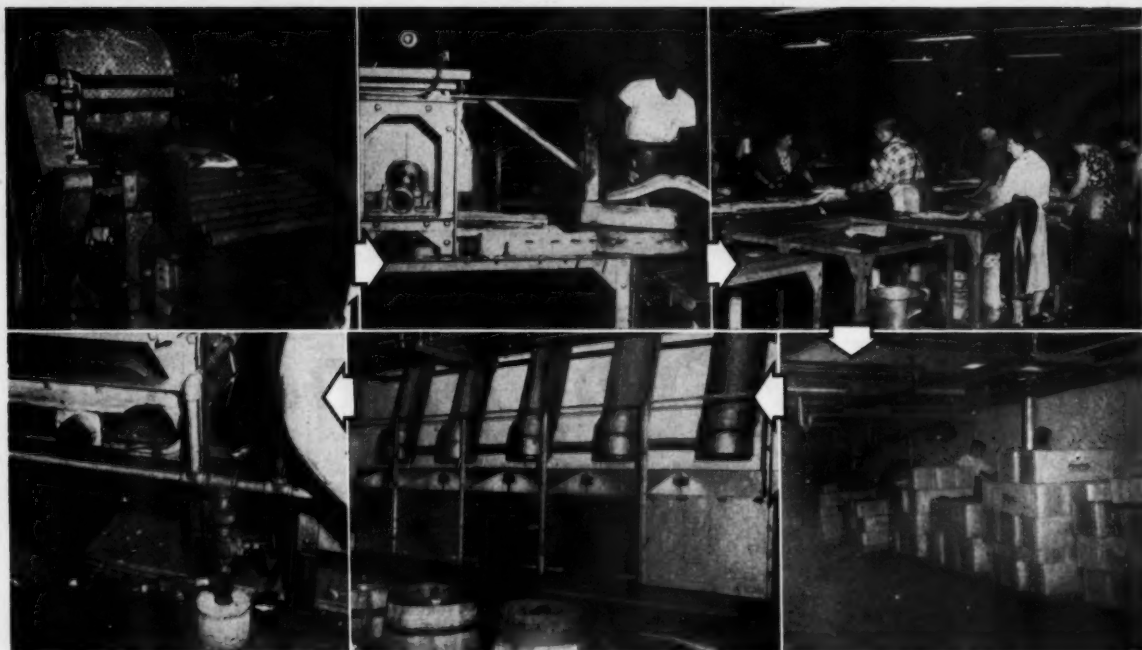
For the oil bath the plant uses a standard industrial oil since it was found that lubricating oils did not penetrate to the bearings of the trolley. Because of the frequency with which the trolleys pass through the lighter industrial oil, this grade provides sufficient lubricating protection.

At the cutdown station the carcasses are positioned for ham scribing with a portable saw and an outer cutting of the shoulder with a shoulder knife. The hams are cut off at a U-shaped station with the arms of the U forming the slides. The shoulders are then removed

by the shoulder knife. The shoulder knife is set on a hydraulic base which permits adjustments for cutting depth for carcasses of various averages. The shoulder knife operator, who has a full view of the loin and belly processing table as they are directly in front of him, controls movement of the table.

Moving forward, the side is deflected onto the loin and belly table top conveyor, while the shoulders continue to the neckbone lifting station. As the neckbones are lifted they are flipped to the trimmers whose specially designed table is located on the inner side of the breakdown table. The trimmers are stationed along both sides of the table. A chute carries the neck bones to a third floor packing station. The trimmings are funneled by means of a metal backdrop chute into a neck bone trimmings truck located underneath the table. As the trimmings are removed on the trimming board they are virtually pushed into the chute with the same knife movement. The arrangement provides work area





that is uncluttered in any way with product and the work is simplified. The heavy shoulder is not handled to lift the neckbone nor do the shoulders crowd the work area since they are in a constant forward movement. (See lower left photo on page 8.)

The shoulder cut continues forward until it reaches the butt and picnic cutting station. Two band saws, one on each side of the breakdown table, are required for the operation. Since the plant makes most of its picnics into long cuts, additional hock saws are not required. The picnic and butt portion glide down from the saw onto the 87-ft. shoulder trimming table which, at the point of glide, is equipped with a 6-in. high baffle.

The picnics are trimmed, the butts pulled and trimmed in a straight line pattern. For butt pulling, simple retaining prongs have been welded to the stationary edge of the conveyor table. There is no lifting of the butt section to pull the butt. The butt is quickly impaled on the prong with one hand and then pulled with a butt lifting knife.

Picnics and butts are chuted to their packing stations on the floors below.

The jowls and plates continue forward and pass under a 20-in. diamond roller. Originally the roller had an oil fluid for pressing the two cuts, but management found that variation in the product prevented uniform pressing and that jowls and plates from light hogs would be pressed out of shape. The roller now functions as a conventional spring pressure unit. It has also been necessary to place a metal bar across the face of the roller since the diamond cleats on the roller were insufficient to pull thicker meats under the cylinder. An unusual feature of the roller is its independent gear head drive which permits movement of the roller to any part of the conveyor without requiring a major alteration since its power source is independent from that of the conveyor. After passing under the roller the jowls and plates are fleshed on mechanical skinners. (See lower right photo on page 8 in which the independent gear head motor may be discerned in the background.)

The cuts then pass, along with the trimmings from the picnics and butts to trimming and retrimming workers. The trimmers are located on one side of the table top conveyor and the retrimmers on the other. The work table area of the retrimmers is provided with openings through which the trimmings are guided into the correct pans for movement to the scaling station. The trimming pans are set on a shelf. With the pans above floor level, periodic cleanup can be done easily and quickly and the overall housekeeping job is simplified. Furthermore, it is easier and simpler to move the loaded pan. (Pans are used since the operators are on an incentive basis.)

With the retrimmers located on one side of the conveyor table, the company has installed an auxiliary fat conveyor which runs parallel with the main conveyor. The fat conveyor, which is set 6-in. below, carries the fat from the trimmings to a special chute from which it is collected for movement to the refinery. The plates and jowls are chuted to packaging stations. The arrangement reduces the equipment needed to handle the trimmed fats from each operator and provides them with free working area.

The other outer bar of the E-shaped cutting department is the ham conveyor table. Here, again, equipment layout is used to expedite work. The hams slide from the breakdown conveyor onto a table equipped with a band saw. After hock and foot removal, the hams slide again onto the 55-ft. ham conveyor. In this plant all the ham skinning saddles are located on one side of the conveyor. After skinning, the hams slide onto an auxiliary 37-ft. ham conveyor for the



MEN CLOSELY connected with the Cudahy Bros. cut floor operation are: left to right, Linus Driscoll, cut foreman; Sam W. Raphael, plant superintendent, and Van Kosmatka, plant engineer.

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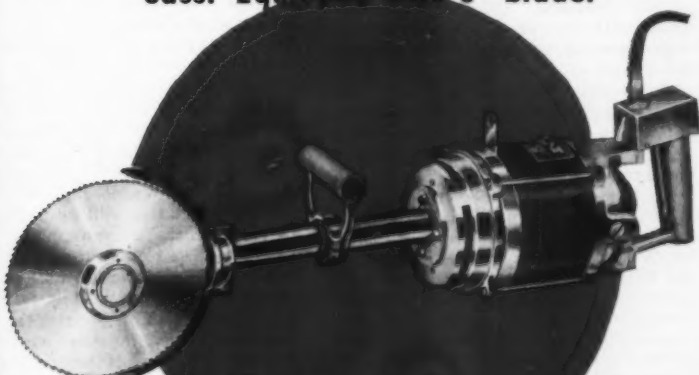
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ham trimming operations while the ham skins travel on the main conveyor to the trimmers. By moving the specific meat to the operators who are to handle it, the work is simplified. Furthermore, the chances for trimable meats riding underneath or alongside of the ham past the trimmers and onto the fat chute is eliminated.

The table tops in front of the trimmers are equipped with openings through which the trimmings are dropped into shelved pans.

The center of the E is the loin conveyor. After positioning the sides, the ribs are scribed and the side fixed on prongs welded to the flights of the conveyor on 40-in. centers. The flight top lugs are considered by management to be an improvement over the side holding press for the forward movement of the conveyor helps pull the loin pulling knife through the meat. The prongs in no way lessen the degree of skill required, but they do greatly lessen the physical effort required. (See top center photo on page 9.)

Loins are trimmed and chuted to the packaging station. The side then passes under a roller which is filled with 175 lbs. of oil to supplement the usual spring pressure. The ribs are then lifted with Denver knives and the side again passed under a roller likewise filled with oil.

In coming from the last roller the pressed side passes a roller slide. The top roller of this gravity conveyor is square to prevent the side from sliding in between shaft and the end of the loin conveyor. The force impelling the side is provided by the loin conveyor and, since the side is heavy, it has a tendency to slide into any opening. If the first of the flights in the conveyor were roller type, it would help to slide the belly side down onto the floor. The square flight, however, throws the belly upward placing it on the closely spaced rollers of the conveyor section. (See top left photo on page 10.)

The sides are then set for the side splitter. A shadow light is used to position the belly before reaching knife. In line with the splitting knife the plant has installed a plow divider which deflects the two cuts, directing them to the proper trimmer. In the arrangement of the belly trimmers station the retrimmers have been located directly behind the trimmers. A two-fold purpose is served. First, space requirements are reduced since the belly and fat back conveyor is 51 ft. long and with the loin conveyor make a total running length of 105 ft. Since this is the only part of the conveyor needing the extra length, its extension would require excessive space. Second, it simplifies division of work as each trimmer must keep pace with the belly trimmer. Again the trimming pans are located beneath the tables. Each of the cuts is chuted to the proper level for packing or grading for movement into cure or fresh freezer storage.

(Continued on page 23.)

Safety Problem Analysis, Plant Tours, Medics' Talks to be Featured at Meat Safety Meeting

"What's Your Problem," a panel discussion designed to provide the answers to all safety problems of meat packers, promises to be one of many interesting sessions at the approaching meat packing section meeting at the thirty-eighth National Safety Congress. The meat packing section will hold its sessions from Monday, October 16, through Wednesday at the Stevens hotel, Chicago.

The panel discussion, which will include the first days activities, will have as participants Martin Cernetisch, safety director of John Morrell & Co., Ottumwa; Dr. K. F. Kapov, medical director, Armour and Company, Chicago; E. F. Peters, safety supervisor, Swift & Company, South St. Paul; Joseph E. F. Peters, safety supervisor, Swift & Company, Sioux Falls, and Alex Spink, master mechanic, Kingan & Co.

According to W. N. Davis, staff representative of the National Safety Council, the group will attempt to answer any question submitted to it by any packer at the meeting. However, questions concerning the safeguarding of complex machinery should be mailed to Davis prior to the meeting for study by the industry experts and engineers.

A supplement to the question period will be furnished in the safety inspection trip to the Swift & Company Chicago plant on Wednesday, October 18. Bus transportation will be provided by Swift from the Stevens hotel to the plant for all out-of-town packers. After visits to key departments, an early luncheon will be provided by Swift. Following discussion of the trip, the executive committee of the meat packing section will convene at the plant and all meat packers are invited to attend.

The panel discussion on safety questions and the plant inspection trip are only two of the interesting features planned for the meat packing section meeting. Monday's session, at which Arthur Schmuhl, safety director, Wilson & Co., Chicago, will preside, features speeches by two top operating executives. J. C. Williams, assistant superintendent of the Chicago plant of Wilson & Co., will discuss safety in pork cutting, with special reference to safety equipment for this department.

Another industry veteran, F. A.

Crabb, general superintendent of the Fort Dodge division of the Tobin Packing Co., will discuss hot water cleaning hazards and their prevention. In view of the extensive cleanup operations performed in the meat plants, his topic should be interesting to all operating and safety personnel.

Industrial hygiene problems in the meat industry will be the topic discussed Tuesday by a panel of packing-house doctors. Dr. Tracy Barber, director of the medical department, Geo. A. Hormel & Co., Austin, will describe the work his company has done in brucellosis control. Hormel has drastically reduced the time required to cure and to date has eliminated recurrence of the illness in individuals. Dr. J. C. Troxel, medical director of the Swift Chicago plant, will tell how "The Doctor Works for Safety." Dr. K. F. Kapov, medical director, Armour and Company, Chicago will describe the part that pre-employment physical examinations and periodic physical checkups play in accident prevention and in building employee good will. A discussion period will follow.

"Making Our Employees Safety Conscious" will be the topic of R. A. Westra, manager of safety, Hotpoint, Inc., Chicago. Speaking from experience as safety director of a company which expanded its working force from 2,000 to 10,000 in a short period, Westra will have worthwhile suggestions on selling safety to employees.

Frank R. Perregrine, a Chicago attorney specializing in workmens compensation law, will describe unusual cases he has handled recently. He will emphasize to the meat safety directors that accident facts must be presented to compensation boards if a company's claims are to be sustained.

The annual meat packing luncheon and election of officers for the 1950-51 year will take place on Tuesday.

During the National Safety Congress, safety equipment for meat packing and all other industries will be exhibited in the Casino room, Congress hotel, and the Exhibition hall, Stevens hotel.

Meat packing reservations for the meeting should be directed to W. N. Davis, staff representative, National Safety Congress, Chicago 11, Illinois.

Patent Office Refuses to Register "Cube Steak"

The U. S. Patent Office has refused registration of the term "Cube Steak" as a trademark for a machine to make meat tender, it has been reported. The office held that the term "Cube Steak" is generic and that the evidence did not show it had become distinctive of the machine. The application was filed by Cube Steak Machine Co.

Financial Notes

The E. Kahn's Sons Co., Cincinnati, Ohio, has declared a regular quarterly dividend of 62½c on its cumulative preferred stock and a dividend of 25c on its common stock, both payable October 2.

The Cudahy Packing Co. has declared a dividend of \$1.12½ on its preferred stock, payable October 15 to stockholders of record October 2.



Fleet chilling operation is shown in this photo. Each truck has its designated spot where it is connected by rubber hose to master refrigerant lines on concrete wall.



Orders are assembled on a production basis, moved by conveyor to the check scaler and carton stitcher.



R. Gither, right, section supervisor, calls off items according to stops before they are loaded into truck.

'New Order' Order Assembly

How Hunter Packing Co. revamped assembly and loading methods to erase time lag and dispatch entire truck fleet at same hour each morning.

TOP quality condition of the delivered product and consistently prompt delivery schedules are plus service items resulting from a new truck and product refrigeration system recently installed by the Hunter Packing Co., East St. Louis, Ill. The system entails a radically different technique for order assembly and truck loading operations. The conventional time lag between assembling and loading has been virtually eliminated.

While planning the addition of refrigeration capacity to take care of the increased plant load and that of a newly constructed car icing tower, Hunter officials also gave special consideration to truck refrigeration. Lower cost and better product protection were two basic factors to be desired. In servicing the great St. Louis market area with its long summer season, Hunter found that refrigerating deliveries on a truck basis cost about \$8 per day per truck. Refrigeration on a fleet basis would materially lower this cost.

They also noted that the conventional method of assembling orders during the night and then conducting a multi-truck loading operation in the morn-

ing was costly. First, the assembling of orders in skid loads took up valuable plant refrigerated space. Second, some confusion resulted as loading crews sought to find the correct meat products that had been handled earlier by another gang. Third, a minor dissipation of refrigeration within the product and within the truck occurred. While not detrimental to product, the refrigeration loss could affect top quality appearance on hot days. During loading the chilled air in the truck would largely vanish. After the truck started on its route, the refrigerant did not have sufficient time to pull down product temperature as truck doors were constantly being opened at customer stops.

To attain efficient fleet refrigeration, Hunter installed vacuum cold plates in each of the insulated local delivery trucks and constructed fleet chill-down facilities. The plates, measuring 24x132x1 1/2 in. were placed two to a truck, one on each side. By means of flexible lines connecting individual truck plates to the main ammonia line from the engine room, the truck and the eutectic within the plates are chilled by plant

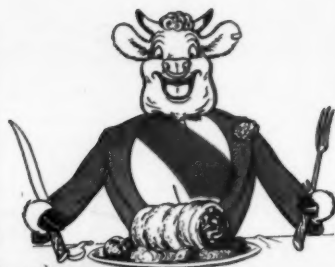
refrigerating facilities at an economical rate. The ammonia line and the suction line are both mounted on a concrete base which divides the truck parking area into 12 stalls on each side for a total of 24 trucks. Each stall has its own flexible hose connections.

At the end of a day's delivery run the trucks are washed at the garage and then parked in the proper stalls. The discharge and suction lines are connected to each truck body and the bodies cooled for about six hours. The eutectic and insulated truck bodies are then sufficiently cooled to provide refrigeration protection for approximately ten hours of delivery work.

To prevent inadvertent breaking of the flexible hosing or spilling of the liquid ammonia and at the same time to protect the threading of the connections, the truck outside coupling fittings are housed within a spring-locked metal box. The box is equipped with a mercooid switch which is connected with the truck ignition switch. Unless the box is in a locked position, the truck cannot be started.

Having been refrigerated, the trucks are moved as needed to the loading

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for
dinner in...



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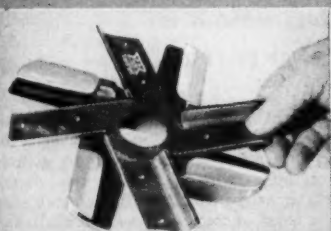
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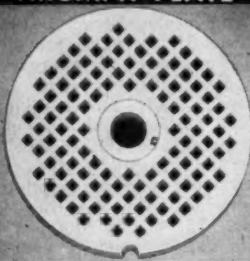
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LEADING PACKERS PROVE
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More than 400,000 lbs. of meat cut prove the new C-D TRIUMPH KNIFE with self-sharpening one-piece blade the best. A twist of the wrist ... locks the blade ... releases it in the patented C-D "Locktite" holder. NO PINS TO SHEAR!—SO SIMPLE TO CLEAN! *NAMES ON REQUEST.

GUARANTEED TRIUMPH PLATES!

C-D TRIUMPH PLATES THE ONLY PLATES WITH A WRITTEN
GUARANTEE AGAINST RESHARPENING FOR 5 YEARS!

Available in either one-piece forging or with the famous C-D reversible bushing, as you prefer. Made to fit all makes and sizes of grinders. The most economical plates money can buy.

SPECO, INC.

DEPT. NP62

dock. Here the second part of the new loading technique is put into operation. Order assembling and truck loading are made part of one continuous and simultaneous operation.

Obviously, the basic organizational problem was on the pork and provision side with its multiplicity of sausage, canned meats, fresh and smoked pork and lard items, although beef and small stock loading is handled by the same single loading crew.

In the order writing department all the orders are organized into their proper truck routes and then further organized within each route into truck stops by the order assembly department. Each route is then assigned its specific truck or trucks. As the orders for a route are being assembled, the route truck is driven from the parking area to the loading platform.

Orders are handled by one of two "slot men" in the assembly department who are assisted by a crew of order packers. The slot man calls out the item and quantity. The packers procure the items from order bins, weigh, wrap if needed, place in shipping containers and push them down a roller top conveyor to check scalers and box sticher. Stitched boxes are moved by skid to the truck. The time lag between the loading and the order assembly is approximately 30 minutes.

After loading, the truck is moved back to the outdoor truck parking area where, if the weather is hot, it is again coupled to the ammonia line for entire load chilling. This technique provides a properly chilled product and truck at the start of the delivery run and assures top quality even on the hottest days.

In the order assembly and loading system devised by Hunter, product does not lose its chill through prolonged loading, nor is the truck refrigerator expected to perform an initial pull-down job for which it was not designed.

According to H. V. Hunter, vice president, the new technique is highly successful. It has facilitated loading operations, freed needed refrigerated plant area and reduced the number of loading gangs from three to one. Most important, it has insured delivery of plant product quality to the retailer by adequate refrigeration and made earlier deliveries possible.

All units of the local fleet now start on their runs at the earliest practical time. Instead of moving out at intervals over several hours, all the local trucks can leave the plant simultaneously and no early morning delivery time is wasted.

In this day of shortened and unionized retail butcher shop hours, promptness and dependability of early deliveries is an excellent merchandising tool for the Hunter sales organization to use.

There still are a few kinks in the technique, such as orders which come in after the stated closing time, but, the system represents a long step forward toward better quality and service merchandising.

FLASHES ON SUPPLIERS

CONSOLIDATED ENGINEERING ENTERPRISES:



R. H. WHEELER

Virgil Norris, president, has announced the appointment of R. H. Wheeler as sales manager and liaison engineer for this Chicago firm. Wheeler formerly had been in charge of Consolidated's Detroit office. As district sales manager for Toledo Scale Co. and subsequently for American Home Products Co., he acquired a wide knowledge of the food industry. He also had been employed on the West Coast as an independent consultant in sales and advertising and numbered several western packers among his clientele.

KOLD-HOLD MANUFACTURING CO.: In announcing the appointment of T. O. Lester to the post of sales assistant of the Power Take-Off division of this Lansing, Mich. firm, J. R. Tepfer, general sales manager, disclosed that the company is about to introduce a radically new compressor powering unit for trucks. Details of the unit will not be revealed until the sales organization for this division is complete. Lester has been active in the refrigeration field for many years, his most recent post that of field engineer for Kold-Hold.

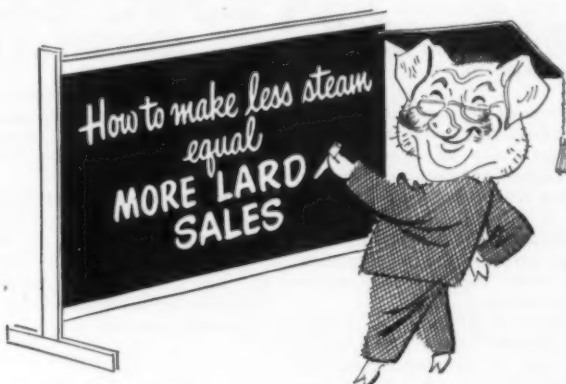
GOOD START IN CHICAGO TRUCKER SAFETY PROGRAM

Livestock truckers set a good record for safe hauling to the Chicago market during the first month of the Chicago livestock trucker safety program, according to records of the Union Stock Yard and Transit Co. Of the 362,634 head of all species hauled by truck to Chicago last month, close to 100 per cent arrived in good, marketable condition. The records of 2,100 trucking firms were reviewed in the first month.

During August, 13,621 trucks hauled livestock to Chicago from 293 counties in 13 states. An analysis of the August tabulation showed that 1,611 trucking firms had a perfect score without a single cripple or dead animal arriving in any of their shipments.

The program, which began August 1 and will run through February of next year, is sponsored by all groups in the livestock and meat industry to promote safer handling of livestock in transit. Sponsoring groups include producer organizations, truckers, commission firms, the Union Stock Yard and Transit Co., packers, market reporting agencies, insurance companies and special groups who work for the welfare of those engaged in the production and transportation of livestock and meat.

Prof. Hogg's LARD POINTERS



"LESS STEAM" IS RIGHT! The Votator Semi-Continuous Deodorizer saves 70 to 90 per cent of the stripping and vacuum steam consumed by batch deodorizers . . . with proportionate savings of condenser cooling water. In a typical plant, for example, lower steam and water bills added up to an annual saving of \$64,500!

"MORE LARD SALES" IS RIGHT! Votator processing apparatus, in combination with the Votator Semi-Continuous Deodorizer, produces a white, smooth, creamy-textured shortening with high smoke point and desirable neutral

flavor. Chilling and plasticizing take place in a closed, controlled system . . . on a continuous basis. The finished product is the kind of shortening housewives call for by brand name.

Get in touch with a Votator engineer soon. Let him show you how this high-speed processing team can give you a better product, faster, and at lower cost.



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VOTATOR Semi-continuous deodorizer.

Developed and built by the producers of Votator chilling and plasticizing apparatus.

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OCT 5 1950

Basic Meat Inspection Regulations Amended

Amendments to the federal Meat Inspection regulations, several of which have actually been in effect in recent months through their issuance in the form of MID Memoranda, have been signed by Secretary of Agriculture Charles F. Brannan and become effective on October 20. The changes include:

Amendment of Section 14.6(a) covering the conditions under which condemned livers may be disposed of as fish food. Details of procedure are given for freezing livers to be used for this purpose.

Section 17.2(c) has added to it wooden wire bound boxes of specified construction upon which the inspection legend may be imprinted.

Under Section 17.8(c) 31, product labeled "tamales" must be prepared with at least 25 per cent meat and tamales with sauce or gravy must contain 20 per cent meat. Also under Section 17.8(c), canned product labeled "tripe with milk" must be prepared so that the finished canned product (exclusive of cooked-out juices and milk) contains 65 per cent tripe. "Beans with frankfurters in sauce" and "sauerkraut with wieners and juice," and the like, must not contain less than 20 per cent frankfurters or wieners. Product labeled "lima beans with ham in sauce" or "beans with bacon in sauce," and

the like, must not contain less than 12 per cent ham or bacon. Product labeled "chow mein vegetables with meat" or "chop suey vegetables with meat" must not contain less than 12 per cent meat on the basis of unprocessed weight.

Dextrose and glucose have been included and acetic acid has been eliminated from the list of preservatives which may be used in meat and meat food products in Section 24.4(a) (4) (ii) of the Regulations.

Section 25.14(a) covering the denaturing of uninspected meat or meat known to be unsound, grease, etc., and the shipment of such products, has been amended.

Propyl gallate and the limitations on its use in lard have been added to Section 24.4(a) (4) (xxv).

A new paragraph has been added to Section 25.14 covering the identification and packaging of dog food shipped in interstate commerce.

New Barbecued Product

Castleberry's Food Co., Augusta, Ga., has developed a method which reportedly permits a practical means for pit-cooking barbecue over an open pit and processing it in cans without flavor loss. It has introduced a new product, Pit-Cooked barbecued pork, in standard No. 1 cans for the general public and larger sizes for fountains, drive-ins, etc. The barbecued pork requires only heating before serving.

Georgia Consumers Like Commercial Hams Better than Country Hams

In a recent consumer preference test in Georgia on country and commercial style hams, 72 per cent of the 1,334 people interviewed stated a preference for country hams; 21 per cent for commercial hams and 7 per cent had no preference. However, when these people were given actual taste tests, there were many reversals. Then 56 per cent had a preference for commercial ham; 40 per cent for country ham, and 4 per cent no preference.

The tests were conducted in 21 locker plants and group meetings in Georgia. The country hams used were cured under the supervision of a recognized meat specialist and aged to obtain the characteristic tangy flavor. Samples of one ham were submitted to well-known authorities, who appraised the quality as typical and good. Commercial hams used were processed by well-known packers and bore a brand denoting good quality.

The test procedure consisted of (1) interviewing individuals entering the lobby of the plant and recording on a questionnaire preferences for type of ham, residence, sex and age, and (2) serving fried samples of the two types of ham and recording ratings on flavor, texture, salt and over-all preference.

The majority of farm people (60 per cent) and urban people (53 per cent) preferred commercial ham by taste. The taste preference of young people of high school age was more pronounced for commercial style ham (67 per cent) than that of adults (53 per cent).

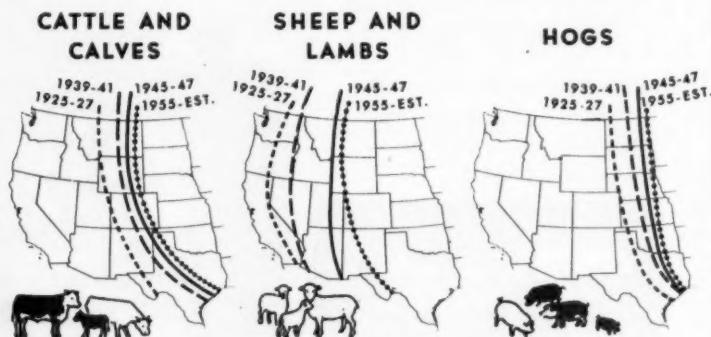
Taste preferences varied by geographic sections. In north Georgia, which is mountainous, there is a slight preference for country style ham. In central Georgia there is a slight preference for commercial ham, while in south Georgia, which is level and warmer, there is a decided preference for commercial ham.

Results indicate that there is a pronounced relationship between over-all preference and flavor and salt preferences. The relationship of texture and over-all preference is less pronounced. The greatest preference for salt in country ham exists when the salt content of the lean (wet basis) is around 4 per cent. At 5 per cent the preference is only slightly lower but declines rapidly with increases in saltiness.

The chief objections to country ham of those preferring commercial ham by taste were "too much salt," 55 per cent; "too tough," 53 per cent, and "too strong flavor," 49 per cent. The chief objection to commercial ham by those preferring country ham by taste was that the flavor was too mild, 46 per cent. High regard for texture (tenderness) was shown by 84 per cent, who thought it just right.

The test was conducted by J. G. Woodroof of the Georgia Agricultural Experiment Station and P. D. Rodgers and R. D. Haynes of TVA.

LINES OF EAST-WEST MOVEMENT



Area to west of each of the above lines of east-west movement is area in which commercial slaughter about equals net marketings

DATA FROM BUREAU OF THE CENSUS

THE WEST COAST HAS NOT BEEN SELF-SUFFICIENT on livestock for many years and the territory from which it draws continues to extend eastward. The area to the west of each of the dated curved lines is the approximate territory from which livestock marketings of each species equal the slaughter in western plants at the dates shown. The rapid growth in human population over the past 25 years is responsible for the curves shifting eastward. Human consumption in the 11 states and Texas has grown more than three times as fast as in the rest of the country. The 1955 curves are based on a forecast of 30,000,000 people in the 12 states, or about 19 per cent of the probable U. S. total. In addition to livestock shipped in, the West Coast states draw large quantities of meat, particularly pork. (Chart by Bureau of Agricultural Economics, United States Department of Agriculture.)

No. 422 CARCASS DROPPER (PATENTED)



WITH SPRING ACTUATED HOOK RETURN

IT'S SMOOTH,



AND SAFE,



AND STURDY



Hook alignment is automatic; rail end is always closed. Operator has continuous and complete control.

Complete in one unit, the 422 requires little room and no accessories. Simple to install. Easy to maintain. Of course, it's built by "Boss".

Ask your BOSS representative for further details, or address your inquiry direct.



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THE *Cincinnati* BUTCHERS' SUPPLY COMPANY
CINCINNATI 16, OHIO

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LAMITEX^{*}

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***Lamitex is the modern new MID approved wrap that protects fresh carcass meat both in cooler storage and in transit — Gives you important and significant savings in shrinkage.**

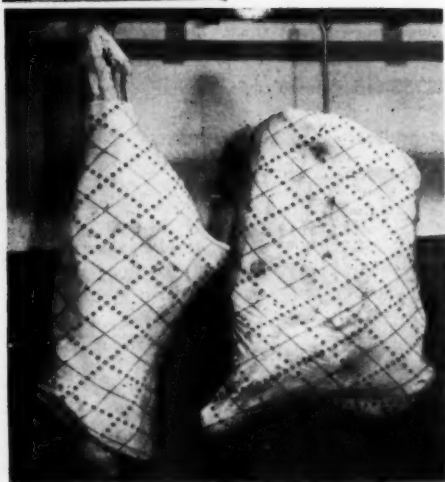
Typical Savings in Shrinkage



when
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Shrinkage Saving on Lamb
Is Over 2% Compared
With Bare.

Shrinkage Saving on Beef Is
Up to 1% Compared With
Shrouded Beef.



NOTE THESE IMPORTANT ADVANTAGES

1. Protects and keeps your product clean from killing floor to retailer.
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Lamitex is available in plain white, or fast color printed design to tie in with your package colors to identify your product.

See this amazing new meat wrap while you are at the convention. Lamitex representatives will gladly show you samples of attractive color designs, and give you full information.

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PERSONALITIES

and Events

OF THE WEEK

► **F. D. Sowers**, formerly Cudahy Packing Co. district produce manager in Pittsburgh and manager at McKeesport, Pa. before going to Omaha, has been appointed district manager in Pittsburgh for the McKeesport-Illinois territory replacing **A. G. Hurwitz**, who was transferred to Kansas City.

► **Emil Schmidt**, president, Schmidt Provision Co., Toledo, O., said that work is expected to begin shortly on expansion of its facilities on Matzinger rd. Principal item of the \$80,000 program will be a 70x80 ft. one story and basement, brick and stone building. It will house two coolers, one for prepackaging of self-service meats, as well as additional office space and improved facilities for employees, including dining and dressing rooms.

► **Walter S. Shafer**, vice president of Armour and Company, recently addressed the opening fall meeting of the sales executives club of the Columbus (O.) Chamber of Commerce.

► **C. L. Duvall**, superintendent of the Avera Provision Co., Augusta, Ga. has reported that the company has com-

A DIAMOND JUBILEE celebration at Corkran Hill & Co., Baltimore, Md., is honoring veteran employees as well as the company's founding. Pictured are three whose service totals 75 years. Left to right, Paul Russell, beef cutter; W. C. Sinnott of plant sales and Henry Tarun, Corkhill beef cutter.



pleted a new salt curing room, 20 by 16 ft., of cork and brick construction and refrigerated throughout.

► **Frank J. Landy and Joseph Henry** have announced the formation of a new Chicago brokerage firm, Landy & Henry Co., 327 S. La Salle st., Chicago, telephone WA 2-9524. Both partners have been in the brokerage business for many years.

► Several improvements at the Balentine Packing Co., Greenville, S. C., have been reported by **Clarence O. Hinsdale**, general manager. The bacon slicing room has been remodeled and a new

Allbright-Nell bacon slicer with a capacity of 1,500 lbs. per hour installed. A new boiler room has been completed, and the plant converted from coal to oil. Two 150 h.p. Cleaver Brooks instant steam generators are also being installed.

► **Charles N. Eitze**, formerly manager of the accounting division and controller of the Wm. Schludenberg-T. J. Kurdle Co., Baltimore, has been elected assistant secretary of the company. **William A. Cook**, formerly assistant to the manager of the accounting division and chief cost accountant, was appointed controller and manager of the accounting division.

► **E. R. L'Heureux** and associates have purchased K and R, Inc., Hastings, Nebr., from Mrs. W. J. Rinder and her son, W. G. Rinder. The firm was founded in 1888 as a retail meat firm and later branched out into wholesale and processing activities. K and R sausage and smoked meats are distributed throughout the state. L'Heureux said the plant would be closed temporarily until reorganization was completed.

► **W. F. McLean** has been elected a director of Canada Packers Limited, Toronto.

► Plans for constructing several additions to the plant of the Southland Provision Co., Orangeburg, S. C., were announced recently by **J. O. Hoffman**, general manager. The new construction includes a killing floor, 30 by 56 ft.; curing room, 20x18 ft.; lard rendering room, 20x18 ft.; chill room, 65x30 ft., and additional livestock holding pen, 21x60 ft. All will be cement and steel construction, and will be built under the supervision of **Walter Suttlemeyre**, plant superintendent.

► **Edwin F. Keil**, superintendent of Chi-



WHEN ONE PACKER SELLS another packer's products, it's news. That's what **Nat Buring**, president of the Nat Buring Packing Co., Memphis, appears to be doing in this picture with Arkansas Maid products of the Little Rock Packing Co., Little Rock, Ark. The package he is holding is Little Rock's new 1-lb. Pick Pack bacon package, introduced last month. The picture was taken at a recent meeting in Little Rock of the entire Kroger organization, at which Little Rock Packing Co. maintained a complete display.

Chris E. Finkbeiner, president, Little Rock Packing Co., is at the right.

Do You want to cure

BOILED HAMS

in only 3 days

BUTTS and BACON

in 24 to 48 hours

FINISHED HAMS

in only 5 days

*with the same
fine results as
long process cures?*

Would you like to get in addition

QUICK TURNOVER

*because of added
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*with added safety
against losses from
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Then get in touch with us today!

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cago Butchers Calf Skin Association, Inc., Chicago, has been elected vice president of the firm. A new \$300,000 building and rendering addition was recently completed under his supervision.

►The wholesale division of the J. C. Adler Co., Inc., recently became the Jim Dandy Food Products Co., according to an announcement by Lawrence J. Adler, sr., president. There were no changes in management. The continuing officers are Anthony Bombassaro, secretary and treasurer; Lawrence J. Adler, jr., sales manager, and Richard Hopps, production manager.

►T. H. Chiswell, who recently retired after 46 years with Kingan & Co., Indianapolis, was feted at a party given by his associates. He was manager of the marketing division of Kingan at the time he retired.

►Forst Mountain Smokehouse, Kingston, N. Y., has added frankfurts, pork sausage and smoked turkey sausages to its line of canned cocktail snacks.

►Another expansion program has been completed at Roddey Packing Co., Columbia, S. C. A processing room 30 by 30 ft. has been added to the sausage kitchen, and a curing room, 17x30 ft.; sharp freezer, 17x30 ft.; pork cutting room, 25x30 ft. and a loading platform have been built. Construction is concrete and steel. A York cooling system is used throughout.

►J. C. Dreher, president, Dreher Sausage Co., Columbia, S. C., has returned to the office after ten weeks vacation touring the New England states with Mrs. Dreher.

►Walter E. Beebe, 54, died recently at the Swift & Company plant in Cleveland where he was office manager and auditor. He had started work with Swift in Kansas City 40 years ago.

►More than 10,000 packinghouse workers in Canada have won wage increases up to 11½¢ an hour in three simultane-

E. Kahn's Sons Co. Announces Election of 2 Vice Presidents

In an announcement this week by Milton J. Schloss, president of the E. Kahn's Sons Co., Cincinnati, it was revealed that Abe P. Buchsbaum and Robert W. Sander have been elected



R. W. SANDER



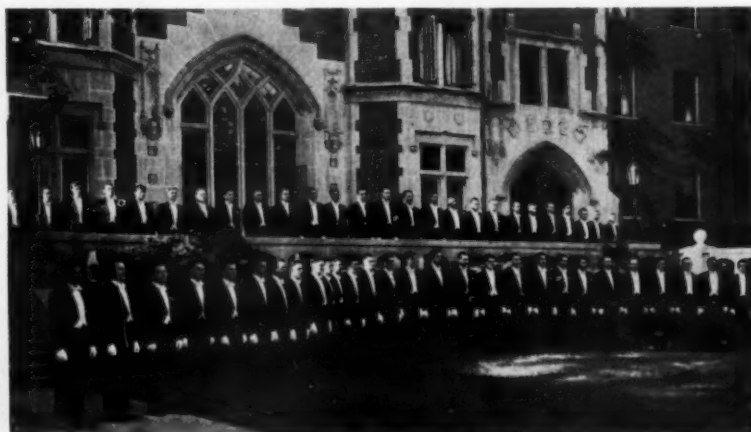
ABE BUCHSBAUM

vice presidents of the company. Buchsbaum has been associated with Kahn for the past 20 years and is manager of its beef department. Sander has been with the company for 12 years. He is provisions sales manager.

ous contracts between the United Packinghouse Workers of America and Canada's three major packers, Swift Canadian Co., Canada Packers Limited and Burns and Co. The two-year agreements include a reduced work week, cost-of-living adjustments and improved vacation and welfare plans. Fred Dowling, Canadian director of the union, estimated the contracts would provide a package settlement of 15¢ an hour in the first year and 20¢ in the second.

►George F. Tally, assistant traffic manager, Swift & Company, Chicago, has been elected a director of the Stock Yards District Traffic Club for the coming year.

►Miss Caryl M. Newhof, daughter of

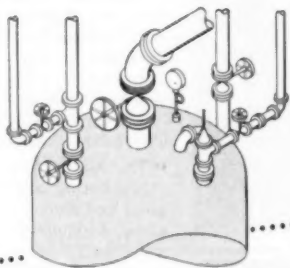


THE PURDUE UNIVERSITY VARSITY GLEE CLUB will furnish the entertainment at the American Meat Institute's annual dinner next Tuesday evening. This 56-voice group has had an excellent reputation in musical circles for well over fifty years.

BASED ON FACTS REPORTED BY A CRANE VALVE USER

5 times-plus longer service

with dependable
CRANE VALVES



PROBLEM: To find a better replacement for valves that needed repairs every 2 to 3 weeks and failed completely in 3 to 4 months.

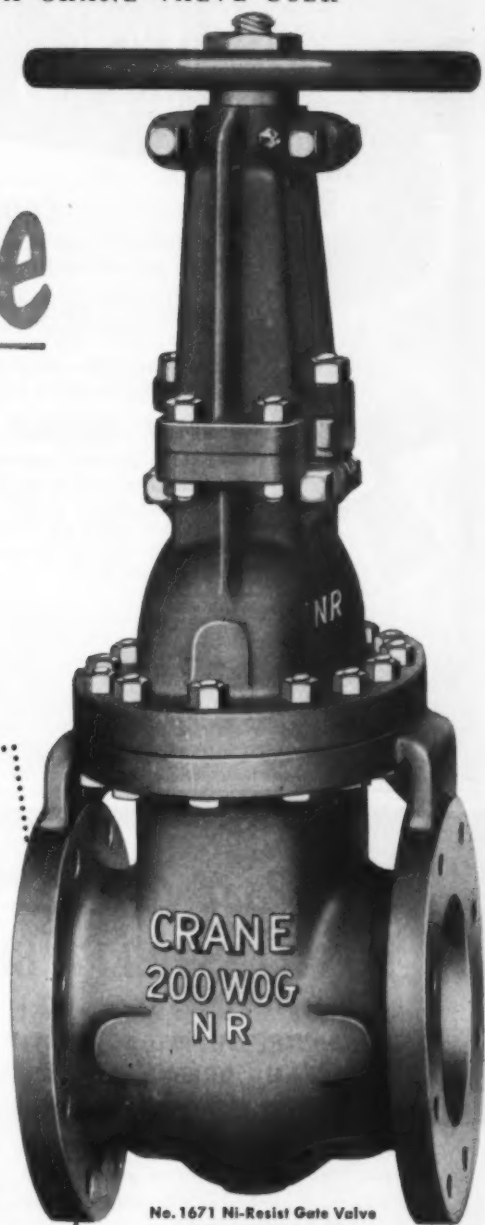
WORKING CONDITIONS: Valve exposed constantly to hydrochloric acid vapors at 50 psi, at approximately 280° F., while controlling raw material inlet line to starch converter.

SOLUTION: Crane No. 1671 Ni-Resist Cast Iron Gate Valve with Crane 18-8 Mo Alloy trim.

RESULT: On last inspection, after 19 months' service without one single interruption, Crane Ni-Resist valves were still in very good condition.

Here's an example of the long life and low-cost maintenance that make Crane Quality the best value in all types of valves.

More **CRANE VALVES** are used than any other make



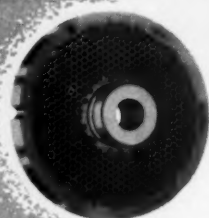
No. 1671 Ni-Resist Gate Valve
—Literature on request
through your Crane Branch or
Crane Wholesaler.

CRANE

CRANE CO., General Offices: 836 S. Michigan Ave., Chicago 5, Ill.
Branches and Wholesalers Serving All Industrial Areas

VALVES • FITTINGS • PIPE • PLUMBING • HEATING

FORGED IN ONE PIECE HUB AND ALL



Long Life[®] CHOPPER PLATES

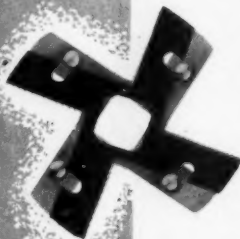
Nothing to come apart—nothing to take apart to clean. There are no crevices for meat to settle in and decay.

Long Life Plates are plenty tough. There's no record of one ever wearing out.

LONG LIFE PLATES—PREFERRED BY LEADING PACKERS FOR MORE THAN TWENTY YEARS.

DUZ-MORE[®] KNIVES

Cuts tons and tons of meat without resharpening. The 4 blades are made in one piece with the exclusive positioning feature. No tools. No adjustments. Knife unit slides quickly and easily into place on the long life holder. There are no grooves or slots for meat to settle in and decay.



Send for Bulletin #11

[®]Reg. Trade Marks

K.C. Seelbach Co., Inc.

260-266 WEST BROADWAY • NEW YORK 13, N. Y.

Cost Controlled BONELESS BEEF and BEEF CUTS

FOR CANNERS, SAUSAGE MAKERS,
HOTEL SUPPLIERS, CHAIN STORES,
AND DRIED BEEF PROCESSORS

Are you fully satisfied with your boneless beef situation? Are you getting consistent quality and handling at the right price? Why not discuss your problem fully with people who have made a close study of this phase of the meat packing industry? Write us today about our cost-control system for supplying your boneless beef needs in the most economical manner. Check and return coupon.



U. S. Inspected MEATS ONLY

B. Schwartz & Co.

2055 W. PERSHING ROAD, CHICAGO 9, ILL. (Teletype CG 427)

Look for the Cost Control Sign on all Barrels and Cartons

☐ Bull Meat

- ☐ Beef Clods
- ☐ Beef Trimmings
- ☐ Boneless Butts
- ☐ Shank Meat
- ☐ Beef Tenderloins
- ☐ K Butts
- ☐ Boneless Chucks
- ☐ Boneless Beef Rounds
- ☐ Insides and Outsides and Knuckles
- ☐ Short Cut Boneless Strip Loins
- ☐ Beef Rolls
- ☐ Boneless Barbecue Round

Aaron Newhof of Lewis Newhof & Son, Albany, N. Y., has returned to Albany from a 7,000-mile tour through the Union of South Africa and southern Rhodesia as a member of the United States Field Hockey team. Miss Newhof teaches physical education at Smith college, Northhampton, Mass.

►Arthur J. Sale, engineer in the industrial engineering department of Armour and Company at S. St. Joseph, has been appointed manager of the industrial engineering division of the Armour plant at Huron, S. D. He has been with the company since 1942.

►Leonard C. Sanford, 66, treasurer of the Tri-City Packing Co., E. St. Louis, Ill., for 27 years, died recently. His death apparently resulted from a heart attack.

►One ton of wieners were consumed along with three tons of sauerkraut and 500 gallon of coffee at the thirty-first annual "Sauerkraut Day" in Forrester, Ill.

►Haering Provision Co., Milwaukee, has been incorporated recently by Wilmer J. Haering, Arno W. Haering and Stephan F. Haering, sr., to manufacture and sell meat and meat products.

►Otto's Lunch Meats has been established in Philadelphia by Otto Bohm. The address is 6053 N. Mascher st.

►The sale of more than 375 fat steers, representing approximately 187 tons of good and choice beef on the hoof, netted about \$100,000 for 4-H Club boys and girls participating in the special Marketing Day program held at National Stock Yards, Ill.

►Ray Seipp has been appointed manager of the Chicago office of the Keystone Brokerage Co. Seipp, who has spent his entire life serving the meat packing industry and is well known to packers, recently dissolved his Chicago company, which was known as the Ray J. Seipp Co., in order to join Keystone.

►The Armour and Company plant on West Main st., Waterbury, Conn., was swept by fire of unknown origin recently. Estimated damage was \$250,000.

►Whitford T. Fry, 71, Fort Worth, Tex., died recently after a two-year illness. He had been with Swift & Company, Hammond Packing Co. and the United Packers in Chicago, and for a time had a brokerage business. He was a vice president of United Packers when he retired a number of years ago.

►W. S. Kitchen, president of the Statesville (N. C.) Packing Co., has announced the completion of a new private office. The brick building is approximately 20x25 ft.

►Work has been started on a 42 by 32 ft. addition to the plant of Hormans Meat Co., Marshall, Mo. It will contain a sausage kitchen and processing equipment.

►The Norfolk, Nebr. Chamber of Commerce recently held a regular luncheon meeting at the Roman Packing Co. there. The group toured the plant following the luncheon.

Cutting at Cudahy Bros.

(Continued from page 12)

Loins, butts, shoulders, neck and ribs are packed on the third floor level. On the second floor, green picnics, trimmings, pig tails, green bellies and hams are packaged or made ready for cure. Fat backs and bellies are graded on the first floor and all packaged product from the other two levels arrives to be made ready for movement into the order assembly room or storage.

All the piping which comes up through the cutting room floor is set in concrete wells for protection. (See lower left photo in series on page 10.)

The new floor has reduced the number of chutes required to get the product to the correct packaging station. There now are 20 chutes where formerly 46 were required.

Illumination is provided by overhead fluorescent lights. The walls are of glazed tile to a height of 5 ft. The floor is concrete and the beams are steel. The department is refrigerated by two unit coolers which feed air out through a duct which permits direction of the cool air to any part of the department. The coordinated speeds of the conveyor top tables can be adjusted to take care of seasonal slacks. Equipment credit: Major packinghouse equipment was furnished by Allbright-Nell Co.

No Prepackaged Meats in Chicago for Another Year

Contracts between Chicago retailers and the Chicago local of the Amalgamated Meat Cutters and Butcher Workmen of North America were automatically renewed recently when neither the unions, independents nor chains served notice to open the contract to consider changes. The renewed contract, which will expire in October 1951, contains the same ban on the sale of fresh meats at self-service as has been in effect.

For some time chains in Chicago have strongly favored the introduction of prepackaged fresh meats. Recently the union again announced unanimous disapproval of the introduction of clauses allowing self-service. This factor, and the uncertainty of effects of war mobilization on the availability of prepackaging supplies and equipment, were said to have kept the chains from reopening contracts in an effort to get approval for sale of self-service meats.

Tobin Securities Offering

A total of 34,000 shares of common stock of the Tobin Packing Co., at a price of \$8.75 a share, are being offered for Tobin by Cohu & Co. Proceeds of the funds will be used to provide additional working capital.

Prior to the offering Tobin had a total of 808,200 shares of common stock outstanding. The shares are currently traded on the Over-the-Counter market.

GIVE YOUR CUSTOMERS

PORK SAUSAGE

AS THEY LIKE IT!

"The Man You Knew"



The Founder of
H. J. Mayer & Sons Co., Inc.



Look to H. J. Mayer for advice in selecting the seasoning formula that puts the most "sell" in your pork sausage. Mayer's Special Seasonings for pork sausage are available in all the different types and styles checked on the chart below. Now you can make those plump, pink piglets that steal the show in any show case . . . and flavor them to your customers' particular taste. Write today for detailed information.

MAYER'S Special Pork Sausage Seasonings

	Regular Strength	Light Sage	No Sage	Southern Style
NEW WONDER (Regular type)	✓	✓	✓	✓
NEW WONDER (So-Smooth type)	✓	✓	✓	✓
WONDER (Regular type)	✓	✓	✓	✓
WONDER (So-Smooth type)	✓	✓	✓	✓
SPECIAL (Regular type)	✓	✓	✓	✓
SPECIAL (So-Smooth type)	✓	✓	✓	✓
OSS (Completely soluble)	✓	✓	✓	✓

H. J. MAYER & SONS CO., INC.

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Do it better at
lower cost with
Great Lakes equipment

For non-changing formulas the #82 brander at right makes a clean, handsome imprint; also ideal for brand-marking sausage. Engraved marking dies interchange easily without tools. Brander costs only \$11.00, dies extra. Order now.



Order the #43 brander below for changing formulas. Interchangeable brass word slugs set up rapidly to match any formula. Only \$15 extra. Electrically heated for legible no-smear imprints.

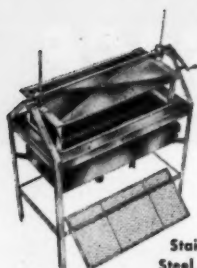


GREAT LAKES STAMP & MFG. CO.

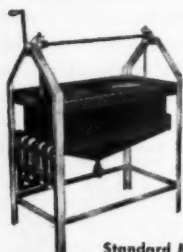
2500 Irving Park Road

Chicago 18, Illinois

Great Lakes makes branders for every meat plant need; also fine branding inks. Write!



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Standard Model

ADVANCE

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Western States Office: 11941 Wilshire Blvd., Los Angeles 24, Calif.

ADVANCE DIP TANKS

for Browning Meat Loaves

Produce perfect loaves faster . . . get the edge on competition. Give loaves that rich brown, sales-producing crust after they leave the oven, reduce shrinkage to a minimum, and save extra labor time. Economical, simple to operate, easy to clean. Capacity 9 to 12 loaves per dip. May also be used for paraffin and gelatin dips, or for browning hams and other products. Available in stainless steel or standard models; gas or electrically heated.

LOOK AT THESE FEATURES!

- Shortening is heated above the tubes only; particles separating from the product fall into cold zone and do not burn or discolor the shortening.
- Automatic controls prevent smoking, thus doubling the life of the shortening.
- No burned or spotted loaves.
- Tank capacity, 9 to 12 loaves per dip.
- Tank may also be used for browning hams, for all types of French frying, or for various hot dips such as gelatin or paraffin.

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Dump 30 Vats Per Hour with the MTC VAT DUMPER!

- VAT TO VAT OVERHAULING
- VAT TO SMOKEHOUSE WASHING TABLE
- VAT TO S. P. SHIPPING ROOM CONVEYOR
- VAT TO TRUCK

More and more packers are putting this time- and labor-saving VAT DUMPER to work. Model illustrated can also be used for D.C. Bacon Box dumping. Several models.

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meat packing industry!

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NEW TRADE LITERATURE

Aluminum Paint (NL 39): A comprehensive, 32-page brochure for industrial users of aluminum paint is available. It emphasizes that aluminum paint can be used for metal, concrete and masonry; for weather-exposed wood, and for interior heated surfaces. Smartly done and profusely illustrated, the brochure devotes several pages to practical questions and answers about industrial maintenance painting.—Aluminum Company of America.

Recording Gauges (NL 40): A new, 32-page bulletin gives complete information on a line of recording gauges for ranges from 0 to 2 in. of water to 0 to 10,000 psi. Included are vacuum gauges, low range draft and pressure gauges, barometers and absolute pressure gauges for ranges as low as 0 to 6 millimeters of mercury absolute.—The Bristol Company.

Self-Service Meats (NL 41): A new booklet, "Fifty Suggestions for Success in Self-Service Meats," includes detailed ideas on physical layout of packaging facilities, meat processing, packaging and display. The booklet specifies correct grades of cellophane to be used for packaging different meats and describes proper methods of wrapping and sealing.—Sylvania Division American Viscose Corporation.

File System Simplification (NL 42): "How to Simplify Your Files and Filing Systems" is the subject of a new 40-page booklet. Pointing out that filing is really quite simple, the booklet charts the life cycle of a file, beginning with the origin of a record, whether internal or external, then progressing through indexing, the file housing and protection, charge-out, and to the retention or transfer of the record, including the use of modern microfilming equipment.—Remington Rand, Inc.

Pneumatic Tube Systems (NL 45): Tube systems for interplant handling of orders, correspondence, messages, cash and small parts and the savings they can effect are described in a new, 2-color brochure.—Standard Conveyor Co.

Marking Equipment (NL 48): A new catalog offers information on a line of marking equipment that can be attached to conveyor systems or equipment presently being used. These attachments are used for coding, dating or imprinting supplementary data.—Industrial Marking Equipment Co., Inc.

Use this coupon in writing for New Trade Literature. Address The National Provisioner, giving key numbers only. (9-30-50).

No.

Name

City

Street

Increased Slaughter of all Species Raises Inspected Meat Output 6%

FEDERALLY inspected meat production totaled 328,000,000 lbs. during the week ended September 23, the United States Department of Agriculture estimated. Greatly increased hog slaughter, together with increases in

000 for a week earlier and 143,000,000 in the week a year ago.

The slaughter of calves totaled 118,000 head, compared with 116,000 for the previous week and 137,000 in the same period last year. Output of in-

32,700,000 lbs., compared with 31,100,000 in the preceding week and 29,100,000 processed in the corresponding week last year.

Sheep and lamb slaughter totaled 263,000 head, compared with 254,000 in the previous week and 260,000 in the same period in 1949. Production of lamb and mutton in the three weeks under comparison amounted to 11,300,000, 10,900,000 and 11,100,000 lbs., respectively.

ARGENTINE MEAT EXPORTS, CATTLE MARKETINGS RISE

Argentine cattle marketings during the first six months of 1950 reached 2,739,000 head, an increase of 23 per cent above the same period in 1949, according to the Office of Foreign Agricultural Relations of the U. S. Department of Agriculture. However, the pastures in the principal livestock regions in Argentina have shown considerable improvement after much-needed rain the latter part of May. Producers will probably hold back cattle for fattening and curtail marketings somewhat during the next few months.

Total marketings of sheep and lambs at the Avellaneda market reached 1,507,000 head during January-June, 1950, compared with 2,307,000 head for the same period in 1949, a decrease of 35 per cent. Producers held back breeding stock during the second quarter of 1950 due to more attractive prices offered for wool. Hog receipts have been unusually heavy due to the short corn crop. Marketings of 807,000 for the first six months this year contrast sharply with 540,000 head for the 1949 period.

Total Argentine exports of meat were 515,000,000 lbs. during January-June 1950, an increase of 4 per cent above the January-June 1949 total of 495,000,000. Exports of frozen beef and veal during the first six months of 1950 totaled 300,000,000 lbs., compared with 329,000,000 in the same period last year. The United Kingdom received over 92 per cent of the 1950 frozen beef exports while in the first six months of 1949 they received only 57 per cent. Canned beef and mutton exports of 114,066,000 lbs. during January-June 1950 were almost double those a year earlier. Exports of frozen mutton and lamb, however, declined from 71,000,000 lbs. in January-June 1949 to 52,000,000 lbs. this year, with the United Kingdom taking about 99 per cent of the total. Frozen pork exports of 13,750,000 lbs. during January-June 1950 compared with 6,435,000 lbs. a year earlier. Cured pork exports of 3,347,000 lbs. were about the same as last year while frozen edible offal exports increased to 31,818,000 lbs. in 1950.

With the increased marketings this year due to the drought, it is anticipated that cattle numbers on January 1, 1951, will show a slight decrease from January 1, 1950. The number of hogs is also likely to show further reduction during the year, but sheep numbers may increase slightly.

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION¹

Week ended September 23, 1950, with comparisons

Week Ended	Beef		Veal		Pork (excl. lard)		Lamb and mutton		Total meat Prod.
	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	
Sept. 23, 1950.....	294	157.9	118	16.4	1066	142.8	263	11.3	328.4
Sept. 16, 1950.....	288	154.7	116	15.7	975	129.7	254	10.9	311.0
Sept. 24, 1949.....	285	142.5	137	18.6	934	122.4	260	11.1	294.6

AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep & lambs		LARD PROD. Per 100 mil. lbs.
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	
Sept. 16, 1950.....	977	537	242	139	233	134	93	43	13.2
Sept. 9, 1950.....	979	537	247	135	235	133	93	43	13.6
Sept. 24, 1949.....	949	500	249	136	231	131	90	43	13.5

¹1950 production is based on the estimated number slaughtered for the current week and average weights of the preceding week.

other species, brought total production up 6 per cent from the 311,000,000 lbs. reported for the preceding week and 11 per cent from the 295,000,000 lbs. of the corresponding week last year.

Cattle slaughter, totaling 294,000 head, showed an increase of 2 per cent from the 288,000 slaughtered in the previous week and 3 per cent more than the 285,000 kill of the same week in 1949. Beef production, an estimated 158,000,000 lbs., compared with 155,000,-

spected veal in the three weeks under comparison was 16,400,000, 15,700,000, and 18,600,000 lbs., respectively.

Hog slaughter of 1,066,000 head was 9 per cent above 975,000 reported for the preceding week and 14 per cent over the 934,000 kill for the same week a year ago. Production of pork was estimated at 143,000,000 lbs., compared with 130,000,000 for the preceding week and 122,000,000 in the same week last year. Lard production was computed at

DECLINING VALUE OF PORK RESULTS IN POORER MARGINS

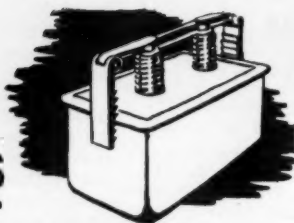
(Chicago costs and credits, first three days of week.)

The poorer margins resulted from the continued drop in the value of pork products. Total yield and value of pork declined 4 per cent from the previous week, while hog costs reduced only 2 per cent. Light and medium hog margins declined 78 and 47c, respectively.

This test is computed for illustrative purposes only. Each packer should figure his own test, using actual costs, credits, yields and realizations. The values reported here are based on available Chicago market figures for the first three days of the week.

—180-220 lbs.—				—220-240 lbs.—				—240-270 lbs.—				
Value				Value				Value				
Pct. live wt.	Price per lb.	per cwt. alive	per cwt. fin. yield	Pct. live wt.	Price per lb.	per cwt. alive	per cwt. fin. yield	Pct. live wt.	Price per lb.	per cwt. alive	per cwt. fin. yield	
Skinned hams	12.5	41.4	\$ 5.18	\$ 7.49	12.5	42.1	\$ 5.28	\$ 7.45	12.9	43.7	\$ 5.65	\$ 7.91
Picnics	5.6	29.5	1.65	2.30	5.4	28.7	1.55	2.21	5.3	28.7	1.53	2.12
Boston butts	4.2	41.8	1.76	2.55	4.1	41.1	1.69	2.38	4.1	40.6	1.66	2.31
Loins (blade in)	10.1	48.2	4.87	7.04	9.8	47.8	4.67	6.64	9.7	45.0	4.37	6.03
Lean cuts
Bellies, S. P.	11.0	36.9	4.06	5.88	9.5	36.9	3.51	4.98	3.9	33.2	1.29	1.83
Bellies, D. S.	2.1	26.5	.56	.80	8.5	26.5	2.25	3.18
Fat backs	3.2	13.4	.43	.60	4.5	14.2	.66	.91
Plates and joints	2.9	18.5	.54	.70	3.0	18.5	.56	.78	3.4	18.5	.63	.89
Raw leaf	2.2	12.3	.27	.39	2.2	12.3	.27	.38	2.2	12.3	.27	.38
P. S. lard, rend. wt.	13.7	13.2	1.80	2.63	12.2	13.2	1.61	2.28	10.1	13.2	1.33	1.91
Fat cuts & lard
Spareribs	1.6	38.8	.62	.80	1.6	31.0	.50	.71	1.6	19.5	.31	.43
Regular trimmings	3.2	33.9	1.06	1.55	2.9	33.0	.96	1.39	2.8	33.0	.82	1.34
Feet, tails, etc.	2.0	11.1	.22	.32	2.0	11.1	.22	.31	2.0	11.1	.22	.31
Offal & miscel.	1.00	1.45	1.00	1.42	1.00	1.42
Total yield & value 69.0	\$23.63	\$33.37	70.5	\$22.79	\$32.33	71.0	\$21.90	\$30.97	
Cost of hogs	Per cwt. alive	\$20.90	Per cwt. alive	\$21.39	Per cwt. alive	\$21.40	Per cwt. alive	\$21.40
Condemnation loss	Per cwt. fin. yield	.10	Per cwt. fin. yield	.11	Per cwt. fin. yield	.11	Per cwt. fin. yield	.11
Handling and overhead	1.03908181
TOTAL COST PER CWT.	\$22.63	\$31.93	\$22.40	\$31.77	\$22.32	\$31.44	
TOTAL VALUE	23.03	33.37	22.79	32.33	21.99	30.97	
Cutting margin	+\$1.60	+\$1.44	+\$1.39	+\$1.56	-\$1.33	-\$1.44	
Margin last week	+\$1.78	+\$2.58	+\$1.86	+\$2.22	-.30	-.44	

NOW Clean Ham Boilers



and Molds in Less Time

REMOVAL of cooked-on meat juice, grease and fat is faster when a specially designed Oakite cleaning material is in your washing machine. The highly effective emulsifying and detergent properties of the Oakite cleaning material used in your tank thoroughly loosen bacteria-holding residues without damage to the surfaces. After a short soaking time, rinsing follows to complete the cleaning procedure.

You'll be pleased to see how fast is the cleaning action. Call in your local Oakite Technical Service Representative for his recommendations on this and other sanitation work. Or send to Oakite Products, Inc., 20A Thames St., New York 6, N. Y. for details. No obligation.

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ST. LOUIS

MEAT and SUPPLIES PRICES CHICAGO

WHOLESALE FRESH MEATS

CARCASS BEEF

(L.C.I. prices)

Native steers—	Sept. 26, 1950	per lb.
Choice, 600/800	48 1/2	@ 49 1/2
Good, 500/700	48	@ 48 1/2
Good, 700/900	47	@ 47 1/2
Commercial 500/700	46 1/2	
Commercial	500/800	38 1/2 @ 40
Can. & Cut. cows,	north, 350/up	37 @ 37 1/2
Bologna bulls, 600/up	40	@ 41

STEER BEEF CUTS

500/800 lb. Carcasses

(L.C.I. prices)

Choice:		
Hinds & ribs	55	@ 61
Hindquarters	54	@ 57
Rounds	53	@ 55
Loins, trimmed	75	@ 80
Loins & ribs (sets)	72	@ 74
Forequarters	43	@ 45
Backs	46	@ 48
Chucks, square cut	45	@ 49
Ribs	60	@ 62
Briskets	39	@ 41
Navels	25	@ 29

Good:

Hinds & ribs	54	@ 58
Hindquarters	52	@ 56
Rounds	53	@ 55
Loins, trimmed	68	@ 70
Loins & ribs (sets)	64	@ 66
Forequarters	42	@ 44
Backs	45	@ 47
Chucks, square cut	45	@ 46
Ribs	54	@ 56
Briskets	39	@ 41
Navels	25	@ 29
Plates	29	@ 30
Hind shanks	18	@ 19
Fore shanks	30	@ 33
Bull tenderloins, 5/up	1.01	@ 1.03
Cow tenderloins, 5/up	1.03	

BEEF PRODUCTS

(L.C.I. prices)

Tongues, No. 1, 2/up,		
fresh or frozen	32	@ 37 1/2
Tongues, No. 2, 3/up,		
fresh or frozen	26	@ 29
Brains	7	@ 7 1/2
Hearts	7	@ 35 1/2
Livers, selected	57	@ 59
Livers, regular	39	@ 41
Tripe, scalded	14	@ 15
Tripe, cooked	18	@ 19
Kidneys	13	@ 14
Lips, scalded	22	@ 22 1/2
Lips, unsalted	18	
Lungs	10 1/2	@ 11
Melts	10 1/2	@ 11
Udders	9	

BEEF HAM SETS

(L.C.I. prices)

Knuckles, 8 lbs. up,		
bone in	55 1/2	@ 56 1/2
Insides, 12 lbs. up	55 1/2	@ 56 1/2
Outsides, 8 lbs. up	54	@ 54 1/2

FANCY MEATS

(L.C.I. prices)

Beef tongues, corned	40	@ 42
Veal breads, under 6 os.	74	@ 76
6 to 12 os.	76	@ 78
12 os. up	85	@ 87
Calf tongues	24	@ 26
Lamb fries	82	@ 84
Ox tails, under 3/4 lb.	16	
Over 3/4 lb.	18	

WHOLESALE SMOKED MEATS

(L.C.I. prices)

Hams, skinned, 14/16 lbs.,		
wrapped	50	@ 55 1/2
Hams, skinned, 14/16 lbs.,		
ready-to-eat, wrapped	52	@ 58 1/2
Hams, skinned, 16/18 lbs.,		
wrapped	50	@ 55 1/2
Hams, skinned, 16/18 lbs.,		
ready-to-eat, wrapped	52	@ 57 1/2
Bacon, fancy trimmed,		
brisket off, 8/10 lbs.,		
wrapped	51	@ 54
Bacon, fancy, square cut,		
seedless, 12/14 lbs.,		
wrapped	48	@ 50 1/2
Bacon, No. 1 sliced, 1-lb.,		
open-faced layers	54	@ 59 1/2

CALF & VEAL—HIDE OFF

Carcass

(L.C.I. prices)

Choice, 80/150	40	@ 52
Choice, under 200 lbs.	48	@ 51
Good, 80/150	44	@ 47
Good, under 200 lbs.	44	@ 47
Commercial, 80/150	44	@ 48
Commercial, under 200 lbs.	43	@ 46
Utility, all weights	39	@ 44

CARCASS SPRING LAMBS

(L.C.I. prices)

Choice, 30/50	52	@ 54
Good, 30/50	51	@ 53
Commercial, all weights	48	@ 51

CARCASS MUTTON

(L.C.I. prices)

Good, 70/down	29	@ 30
Commercial, 70/down	28	@ 29
Utility, 70/down	27	@ 28

FRESH PORK AND PORK PRODUCTS

(L.C.I. prices)

Hams, skinned, 10/16 lbs.,	42 1/2	@ 44
under 12 lbs., regular	48 1/2	@ 49 1/2
Pork loins, boneless	60	@ 61
Shoulders, skinned, bone in,		
under 16 lbs.	38 1/2	@ 39 1/2
Picnics, 4/6 lbs.	29 1/2	@ 30 1/2
Picnics, 6/8 lbs.	29 1/2	@ 30 1/2
Boston butts, 4/8	42 1/2	@ 43 1/2
Boneless butts, c.t., 2/4	51	@ 52
Tenderloins	52	@ 53
Neck bones	15	@ 15 1/2
Livers	24 1/2	@ 25
Kidneys	18	
Brains, 10 lb. pulls	18	
Ears	9 1/2	
Snouts, lean in	18 1/2	@ 19
Feet, front	7 1/2	

SAUSAGE MATERIALS—FRESH

(L.C.I. prices)

Pork trim., reg.	34	@ 34 1/2
Pork trim., guar.		
50% lean	35	@ 35 1/2
Pork trim., spec.		
85% lean	40	@ 50
Pork trim., ex. 95% lean	51 1/2	@ 52 1/2
Pork trim., meat	45 1/2	@ 46 1/2
Pork, tongues, c.t., bone in	28	@ 29
Bull meat, boneless	50 1/2	@ 51
Bon's cow meat, f.c., C.C. 48	48 1/2	@ 49 1/2
Cow chucks, boneless	49	@ 50
Beef trimmings, 85-90%	45	@ 45 1/2
Beef head meat	41	
Beef cheek meat, trimd.	41	
Shank meat	51	@ 52
Veal trimmings, bon's	49	

SAUSAGE CASINGS

(F. O. B. Chicago)

(L.C.I. prices quoted to manufacturers of sausage.)

Beef casings:		
Domestic rounds, 1 1/2 in.	1.60	@ 1.70
Domestic rounds, over 1 1/2 in., 140 pack	95	@ 1.10
Export rounds, wide, over 1 1/2 in.	1.60	@ 1.70
Export rounds, medium, 1 1/2 in. to 1 3/4	1.00	@ 1.05
Export rounds, narrow, 1 in. under	1.00	@ 1.25
No. 1 weasands, 24 in. up to 34	14	
No. 1 weasands, 22 in. up to 5	8	
No. 2 weasands	5	@ 7 1/2
Middles, sewing, 1 1/4 in.	1.00	@ 1.20
Middles, select, wide, 2 1/2 in.	1.40	@ 1.60
Middles, select, extra, 2 1/2 in.	1.80	@ 2.00
Middles, select, extra, 2 1/2 in. & up	2.30	@ 2.70
Beef bungs, export No. 1	38	@ 40
Beef bungs, domestic	25	@ 28
Dried or salted bladders, per piece:		
12-16 in. wide, flat	23	@ 25
10-12 in. wide, flat	14	@ 17
8-10 in. wide, flat	5	@ 7

Pork casings:

Extra narrow, 29 mm. & dn.	3.75	@ 3.95
Narrow, mediums, 29 @ 32 mm.	3.75	@ 3.85
Medium, 32 @ 35 mm.	3.00	@ 3.15
Spec. medium, 35 @ 38 mm.	2.40	@ 2.50
Wide, 38 @ 43 mm.	2.20	@ 2.25
Export bungs, 34 in. cut	29	@ 32
Large prime bungs, 34 in. cut	17	@ 21
Medium prime bungs, 34 in. cut	10	@ 17
Small prime bungs	9	@ 10
Middles, per set, cap off	50	@ 70

DRY SAUSAGE

(L.C.I. prices)

Cervelat, ch. hog bungs	96	@ 98
Thuringer	57	@ 59
Farmer	83	@ 84
Holsteiner	83	@ 84
B. C. Salami	80	@ 91
B. C. Salami, new con.	59	
Genoa style salami, ch.	96	
Pepperoni	84	
Mortadella, new condition	79	@ 84
Italian style hams	79	@ 84
Cappicola (cooked)	76	@ 79

DOMESTIC SAUSAGE

(L.c.l. prices)

Pork sausage, hog casings..54	@57
Pork sausage, bulk	50
Frankfurters, sheep cas., 54	@58 1/2
Frankfurters, hog casings..54	@58 1/2
Frankfurters, skinless ..40	@52 1/2
Bologna	48
Bologna, artificial casing..46	@49
Smoked liver, hog casing..40	@51 1/2
New Eng. lunch, specialty..65	@68
Mixed luncheon spec., ch.56	@58
Tongue and blood	39
Blood sausage	33
Sausage	33
Polish sausage, fresh ..43	@58
Polish sausage, smoked..57	@58

SPICES

(Basic Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime ..	31	35
Resifted	32	36
Chili powder	37	37
Chili pepper	36@39	43
Cloves, Zanzibar ..	41	43
Ginger, Jam., unbl ..	78	84
Ginger, African ..	65	67
Coriander
Mace, fcy. Bada ..	1.95	1.85
East Indies	1.85	1.85
Mustard, flour, fcy. ..	30	30
No. 1	28	28
West India
Nutmeg	65	65
Paprika, Spanish..	46@64	46@64
Pepper, Cayenne ..	72	72
Red, No. 1	62	62
Pepper, Packers ..	2.75	4.20
Pepper, white	3.60	3.78
Malabar	2.25	2.45
Black Lampong ..	2.25	2.45

SEEDS AND HERBS

(L.c.l. prices)

	Whole for Saus.	Ground
Caraway seed	24	29
Coriander seed	26	32
Mustard seed, fcy	21	..
Yel. American
Marjoram, Chilean
Oregano	27	32
Coriander, Maraca
Natural No. 1	30	44
Marjoram, French ..	41	67
Sage Dalmation
No. 1	1.46	1.58

CURING MATERIALS

	Cwt.
Nitrite of soda, in 425-lb. bbls., del., or f.o.b. Chicago..9.30	
Salt peter, n. ton, f.o.b. N. Y.:	
Dbl. refined gran.....	11.00
Small crystals	14.40
Medium crystals	15.40
Pure rfd., gran. nitrate of soda	5.25
Pure rfd., powdered nitrate of soda	unquoted
Salt, in min. cart. of 60,000 lbs. only, paper sacked f.o.b. Chgo.	
Granulated	Per ton \$21.40
Medium	27.80
Rock, bulk, 40 ton cars, Detroit	11.40
Sugar—	
Raw, 96 basis, f.o.b. New Orleans	6.25
Refined standard cane gran., basis	8.25
Refined standard beet gran., basis	8.05
Packers' curing sugar, 250 lb. bags, f.o.b. Reserve, La., less 2%	8.45
Dextrose, per cwt. in paper bags, Chicago.....	7.40

PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles September 26	San Francisco September 21	No. Portland September 26
FRESH BEEF: (Carcass)			
STEER:			
Good:			
500-600 lbs.	\$48.00@50.00	\$49.00@50.00	\$52.00@53.00
600-700 lbs.	47.00@48.00	48.00@49.00	50.00@52.00
Commercial:			
350-600 lbs.	46.00@47.00	48.00@49.00	48.00@51.00
Utility:			
350-600 lbs.	42.00@44.00	44.00@46.00	43.00@46.00
COW:			
Commercial, all wts.	39.00@40.00	43.00@45.00	41.00@44.00
Cutter, all wts.	38.00 bulk	39.00@41.00	37.00@38.00
FRESH CALF: (Skin-Off)			
Good:			
200 lbs. down	50.00@52.00	48.00@49.00	48.00@50.00
Commercial:			
200 lbs. down	46.00@49.00	42.00@44.00	42.00@44.00
SPRING LAMB (Carcass):			
Choice:			
40-50 lbs.	52.00@53.00	51.00@53.00	51.00@52.00
50-60 lbs.	52.00@53.00	50.00@51.00	50.00@51.00
Good:			
40-50 lbs.	51.00@52.00	51.00@53.00	51.00@52.00
50-60 lbs.	50.00@51.00	50.00@51.00	50.00@51.00
Commercial, all wts.	48.00@50.00	46.00@49.00	45.00@48.00
Utility, all wts.	40.00@46.00	42.00@43.00
MUTTON (EWE):			
Good, 70 lbs. dn.	30.00@32.00	28.00@30.00
Commercial, 70 lbs. dn.	27.00@30.00	25.00@27.00
FRESH PORK CARCASSES: (Packer Style)			
Good:			
80-120 lbs.	37.50@39.00	39.00@40.00	39.00@40.00
120-160 lbs.	37.50@39.00	37.00@39.00	35.00@36.00
FRESH PORK CUTS NO. 1:			
LOINS:			
8-10 lbs.	57.00@60.00	62.00@65.00	55.00@58.00
10-12 lbs.	57.00@60.00	61.00@63.00	55.00@58.00
12-16 lbs.	56.00@59.00	60.00@61.00	52.00@54.00
PICNICS:			
4-8 lbs.	42.00@44.00	..
PORK CUTS NO. 1:			
HAM, Skinned (Smoked)			
12-16 lbs.	52.00@58.00	58.00@60.00	59.00@60.00
16-20 lbs.	51.00@58.00	56.00@58.00	58.00@60.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	52.00@58.00	54.00@56.00	52.00@55.00
8-10 lbs.	50.00@54.00	50.00@54.00	50.00@52.00
10-12 lbs.	50.00@54.00	..	50.00@52.00
LARD, Refined:			
Tierces	17.50@19.00	..	21.00@23.00
50 lbs. cartons & cans.	18.00@19.50	21.00@22.00	..
1 lb. cartons	18.50@19.75	22.00@23.00	21.50@23.50

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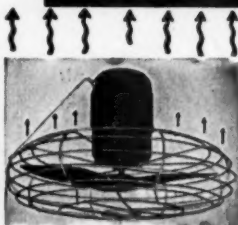
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CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service
CASH PRICES

F.O.B. CHICAGO OR

CHICAGO BASIS

WEDNESDAY, SEPTEMBER 27, 1950

REGULAR HAMS

Fresh or Frozen	S.P.
8-10	39 1/4 n
10-12	39 1/4 n
12-14	39 1/4 n
14-16	40 1/4 n

BOILING HAMS

Fresh or Frozen	S.P.
16-18	41 1/4 n
18-20	42 n
20-22	41 1/4 n

SKINNED HAMS

Fresh or F.F.A.	S.P.
10-12	41 1/4 n
12-14	41 1/4 n
14-16	43 n
16-18	44 n
18-20	44 1/4 n
20-22	44 1/4 n
22-24	44 1/4 n
24-26	44 n
26-30	40 1/4 n
25-up, No. 2's	30 1/2 @ 30 1/2

OTHER D.S. MEATS

Fresh or Frozen	Cured
Regular plates 17 n	17 n
Clear plates 13 n	13 n
Square Jowls 23	22 1/2 @ 23 n
Jowl Butts 21 1/2 @ 21 1/2	23
S. P. Jowls 23	23

PICNICS

Fresh or F.F.A.

4-6	28 1/2 @ 29	29 n
4-8	28 1/2	28 1/2 n
6-8	28 1/2	28 1/2 n
8-10	28 1/2	28 1/2 n
10-12	28 1/2	28 1/2 n
12-14	28 1/2	28 1/2 n
8-up, No. 2's	28 1/2	28 1/2 n
Inc.	28 1/2	28 1/2 n

BELLIES

Fresh or Frozen

6-8	36 1/4	37 n
8-10	36 1/4	37 n
10-12	35 1/2 @ 36 1/4	37 n
12-14	35 1/2 @ 36 1/4	37 n
14-16	35	36
16-18	32 1/2 @ 32 1/2	33 1/2 @ 33 1/2 n
18-20	31 1/2	32 1/2 n

OR. AMN. D.S.

REL. BELLIES

Clear	Cured
18-20	30 n
20-25	29 1/2 @ 27 1/2
25-30	25
30-35	24
35-40	22 1/2
40-50	21

FAT BACKS

Green or Frozen

6-8	13 1/4 n	13 1/4 n
8-10	14 n	14 1/4 n
10-12	15 n	15 1/2 @ 15 1/2
12-14	15 1/2 n	15 1/2 @ 16
14-16	15 1/2 n	16 1/4
16-18	16	16 1/2
18-20	16	16 1/2
20-25	16	16 1/2

LARD FUTURES PRICES

MONDAY, SEPTEMBER 25, 1950

Open	High	Low	Close
Oct. 14.00	14.02 1/2	13.70	13.77 1/2
Nov. 13.87 1/2	13.90	13.72 1/2	13.75 1/2
Dec. 14.12 1/2	14.15	13.85	13.90 n
Jan. 14.05	14.05	13.80	13.82 1/2
Mar. 14.07 1/2	14.07 1/2	13.87 1/2	13.95

Sales: 9,280,000 lbs.
 Open interest at close Fri., Sept. 22nd: Sept. 35, Oct. 386, Nov. 371, Dec. 630, Jan. 240 and Mar. 29 lots.

TUESDAY, SEPTEMBER 26, 1950

Oct. 13.47	13.52	13.00	13.10
Nov. 13.50	13.55	13.02	13.15 1/2
Dec. 13.60	13.77	13.27	13.42
Jan. 13.00	13.75	13.25	13.35 1/2
Mar. 13.75	13.80	13.50	13.52 n

Sales: 11,960,000 lbs.
 Open interest at close Sat., Sept. 23rd: Sept. 35, Oct. 385, Nov. 368, Dec. 636, Jan. 243, Mar. 34; at close Mon., Sept. 25th: Sept. 22, Oct. 300, Nov. 368, Dec. 640, Jan. 254 and Mar. 42 lots.

WEDNESDAY, SEPTEMBER 27, 1950

Oct. 12.95	13.02 1/2	12.77 1/2	12.77 1/2
Nov. 13.02 1/2	13.12 1/2	12.85	12.85
Dec. 13.32 1/2	13.50	13.25	13.25
Jan. 13.22 1/2	13.42 1/2	13.20	13.20
Mar. 13.35	13.55	13.30	13.30

Sales: 13,880,000 lbs.
 Open interest at close Tues., Sept. 26th: Oct. 346, Nov. 361, Dec. 601, Jan. 264 and Mar. 53 lots.

THURSDAY, SEPTEMBER 28, 1950

Oct. 12.80	12.80	12.52 1/2	12.60
Nov. 12.85	12.87 1/2	12.67 1/2	12.75 n
Dec. 13.30	13.30	13.12 1/2	13.25
Jan. 13.30	13.30	13.12 1/2	13.25
Mar. 13.40	13.40	13.15	13.25

Sales: About 9,000,000 lbs.
 Open interest at close Wed., Sept. 27th: Oct. 269, Nov. 362, Dec. 629, Jan. 251 and Mar. 65 lots.

WEEK'S LARD PRICES

P.S. Lard	P.S. Lard	Raw
Tierces	Loose	Leaf
Sept. 23...14.25 n	14.00 n	13.50 n
Sept. 25...13.87 1/2 n	13.50 n	13.00 n
Sept. 26...13.25 n	12.75 n	12.25 n
Sept. 27...13.00 n	12.37 1/2 n	11.87 1/2 n
Sept. 28...12.87 1/2 n	12.00 n	11.50 n

FATS-OILS EXPORTS

U. S. fats and oils exports during July were as follows:

Commodity	July 1950	July 1949
Soybeans, bu...	218,000	1,220,000
Refined, lbs...	2,000,000	30,187,000
Crude, lbs...	12,670,000	16,030,000
Coconut oil:		
Refined, lbs...	785,000	270,000
Crude lbs...	484,000	1,406,000
Cottonseed, lbs...	60,000	60,000
Cottonseed oil:		
Refined, lbs...	2,213,000	1,739,000
Crude, lbs...	1,578,000	4,996,000
Flaxseed, bu...	303,000	
Linseed oil:		
lbs...	210,000	129,000
Peanut:		
Shelled, lbs...	56,000	34,724,000
Unshelled, lbs...	24,000	534,000
Peanut oil:		
Refined, lbs...	2,930,000	1,166,000
Crude, lbs...	2,296,000	9,467,000
Corn oil:		
Refined, lbs...	342,000	14,000
Crude, lbs...		182,000
Vegetable stearine	1,000	23,000
Vegetable tallow:		
& wax, lbs...	63,600	148,000
Fatty vegetable acids:		
lbs...	5,852,000	3,688,000
Oleomargarine:		
lbs...	163,000	92,000
Cooking fats:		
lbs...	355,000	1,554,000
Lard, lbs...	33,456,000	52,293,000
Tallow:		
Edible, lbs...	248,000	2,649,000
Inedible, lbs...	47,928,000	22,061,000
Neatfoot oil...	16,000	39,000
Stearic acid...	343,000	656,000
Other animal fats	2,758,000	4,415,000

*Less than 500 bu.

PACKERS' WHOLESALE LARD PRICES

Refined lard, tierces, f.o.b. Chicago	\$16.50
Refined lard, 50-lb. cartons, f.o.b. Chicago	16.75
Kettle rend, tierces, f.o.b. Chicago	17.50
Leaf, kettle rend., tierces, f.o.b. Chicago	17.50
Lard flakes, tierces, f.o.b. Chicago	17.75
Neutral, tierces, f.o.b. Chicago	17.75
Standard Shortening *N. & S.	23.60
Hydrogenated Shortening *N. & S.	24.75

*Delivered.

MARKET PRICES NEW YORK

WHOLESALE FRESH MEATS CARCASS BEEF

(L.c.l. prices)
Sept. 25, 1950
per lb.
City

Choice, 800 lbs./down	49½ @ 51½
Good, 800 lbs./down	48½ @ 51
Commercial	
800 lbs./down	44 @ 47
Canner & cutter	38½ @ 45½
Hologna bulls	45 @ 45½

BEEF CUTS (L.c.l. prices)

Choice:	
Hinds & ribs	56 @ 63
Rounds, N. Y. flank off	55 @ 56
Hips, full	60 @ 63
Top sirloins	62 @ 65
Short loins, untrimmed	68 @ 72
Chucks, non-kosher	40 @ 51
Ribs, 30/40 lbs.	60 @ 64
Briskets	38 @ 39
Flanks	24 @ 25
Good:	
Hinds & ribs	55 @ 60
Rounds, N. Y. flank off	54 @ 56
Hips, full	57 @ 60
Top sirloins	62 @ 64
Short loins, untrimmed	64 @ 68
Chucks, non-kosher	40 @ 50
Ribs, 30/40 lbs.	58 @ 62
Briskets	38 @ 39
Flanks	24 @ 25

FRESH PORK CUTS (L.c.l. prices)

Hams, regular, 14/down	41n
Hams, skinned, 14/down	43½
Picnics, 4/8 lbs.	31 @ 31½
Beliles, sq. cut, seedless	38½ @ 39
8/12 lbs.	38½ @ 39
Pork loins, 12/down	49½ @ 50½
Boston butts, 4/8 lbs.	43½ @ 44½
Spareribs, 3/down	41½ @ 42
Pork trim., regular	35 @ 35½
Pork trim., ex. lean, 90%	52½ @ 53
City	
Hams, regular, 14/down	47 @ 49
Hams, skinned, 14/down	47½ @ 50
Shoulders, N. Y. 12/down	45 @ 46
Picnics, 4/8 lbs.	37 @ 39
Pork loins, 12/down	50 @ 60
Boston butts, 4/8 lbs.	50 @ 53
Spareribs, 3/down	49 @ 51
Pork trim., regular	32 @ 36

FANCY MEATS

Veal breads, under 6 oz.	72
6 to 12 oz.	80
12 oz. up	1.00
Beef kidneys	25
Beef livers, selected	70 @ 80
Beef livers, selected, kosher	90 @ 95
Lamb fries	25
Oxtails, over ½ lb.	35

WESTERN DRESSED MEATS AT NEW YORK

MONDAY, SEPTEMBER 25, 1950
All quotations in dollars per cwt.

BEEF:

Choice:	
350-500 lbs.	None
500-600 lbs.	None
600-700 lbs.	\$50.75-51.75
700-800 lbs.	49.75-51.00
Good:	
350-500 lbs.	None
500-600 lbs.	49.75-51.00
600-700 lbs.	49.25-50.50
700-800 lbs.	48.50-50.00
Commercial:	
350-600 lbs.	44.00-47.00
600-700 lbs.	44.00-47.00
Utility:	
350-600 lbs.	None

COW:

Commercial, all wts.	40.00-43.00
Utility, all wts.	40.00-42.00
Cutter, all wts.	None
Canner, all wts.	None

VEAL—SKIN OFF:

Choice:	
80-110 lbs.	52.00-54.00
110-150 lbs.	51.00-54.00
Good:	
50-80 lbs.	None
80-110 lbs.	50.00-52.00
110-150 lbs.	50.00-52.00
Commercial:	
50-80 lbs.	None
80-110 lbs.	45.00-49.00
110-150 lbs.	45.00-48.00

DRESSED HOGS

(L.c.l. prices)

Hogs, gd. & ch., hd. on, lf. fat in	
130 to 136 lbs.	34 @ 34½
137 to 153 lbs.	34 @ 34½
154 to 171 lbs.	34 @ 34½
172 to 188 lbs.	34 @ 34½

LAMBS

(L.c.l. prices)

Choice lambs	50 @ 64
Good lambs	50 @ 64
Legs, gd. & ch.	65 @ 68
Headless, gd. & ch.	65 @ 70
Loins, gd. & ch.	65 @ 72

MUTTON

(L.c.l. prices)

Good, under 70 lbs.	28 @ 30
Comm., under 70 lbs.	26 @ 28
Utility, under 70 lbs.	22 @ 24

VEAL—SKIN OFF

(L.c.l. prices)

Choice carcass	51 @ 54
Good carcass	50 @ 52
Commercial carcass	45 @ 49
Utility	

BUTCHERS' FAT

(L.c.l. prices)

Shop fat	5½
Breast fat	7½
Edible suet	7½
Inedible suet	7½

CANADIAN SLAUGHTER

In its report of August 1950 slaughter of livestock in inspected plants in Canada, the Dominion Department of Agriculture gives the average dressed weight of hogs as 163.4 lbs.; cattle, 479.2 lbs.; calves, 116.3 lbs., and sheep and lambs, 43.4 lbs. These weights compare with 172.2, 465.8, 130.9 and 43.7 lbs., respectively, in August a year earlier. The numbers of livestock slaughtered during the two months were:

	Aug. 1950	Aug. 1949
Cattle	107,523	128,591
Calves	66,212	72,805
Hogs	271,683	242,512
Sheep	56,003	84,151

CALF—SKIN OFF:

Choice:	
200 lbs. down	None
200 lbs. up	None
Good:	
200 lbs. down	44.00-46.00
200 lbs. up	44.00-46.00
Commercial:	
200 lbs. down	42.00-44.00
200 lbs. up	42.00-43.00
Utility, all wts.	None

SPRING LAMB:

Choice:	
30-40 lbs.	54.00-55.00
40-45 lbs.	54.00-55.00
45-50 lbs.	53.00-54.00
50-60 lbs.	52.00-53.00
Good:	
30-40 lbs.	53.00-54.00
40-45 lbs.	53.00-54.00
45-50 lbs.	52.00-53.00
50-60 lbs.	51.00-52.00
Commercial, all wts.	48.00-51.00
Utility, all wts.	None

MUTTON (EWE): 70 lbs. down:

Good	28.00-30.00
Commercial	26.00-28.00
Utility	22.00-24.00

FRESH PORK CUTS, LOINS No. 1: (BLADELESS INCL.)

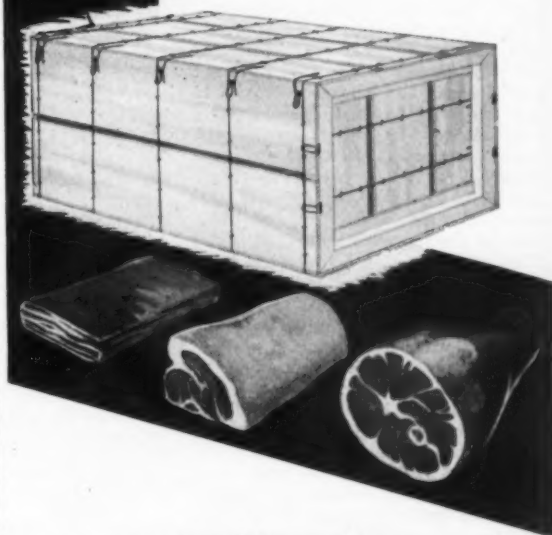
8-10 lbs.	55.00-57.00
10-12 lbs.	55.00-57.00
12-16 lbs.	54.00-55.00
16-20 lbs.	48.00-51.00
Butts, Boston Style:	
4-8 lbs.	48.00-50.00
Hams, Skinned, No. 1:	
10-14 lbs.	47.00-49.00
Spareribs, 3 lbs. down	44.00-46.00

3

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BY-PRODUCTS....FATS AND OILS

TALLOW AND GREASES

Wednesday, September 27, 1950

The market carried an uncertain note as the week opened, however, early Monday previously established prices prevailed and materials moved into domestic channels at these levels in good volume.

Late Monday soapers' bids were reduced $\frac{1}{4}$ c per pound and early Tuesday another $\frac{1}{4}$ c reduction was placed into effect and at the new bids of $12\frac{1}{2}$ c fancy basis, movement continued at a good rate, particularly in lower grades. Later Tuesday another $\frac{1}{4}$ c reduction in bid prices was announced, bringing the new basis to 12 c fancy tallow, $11\frac{1}{2}$ c choice white grease and $8\frac{1}{2}$ c yellow grease. Some trades were reportedly made at these levels, establishing the market. Soaper buying interest then withdrew from the market.

The dealer-exporter inquiry has been light to none, with a few indicated bids for extra fancy tallow reported in the market at about $\frac{1}{4}$ c premium; however, with producers of this type of material well sold, offerings were difficult to obtain.

Prospects of increased slaughter schedules in both beef and pork are said to be the prime factor in the price declines this week. This has also been reflected in the lard prices, which have declined to levels below the prices obtained for fancy tallow and choice white grease early this week.

At midweek the market was quiet with very little interest on the buying side and only few offerings. Most producers indicated little interest in sales.

TALLOW: Wednesday's quotations (carlots delivered usual consuming points) were: Edible tallow, $12\frac{1}{2}$ c; fancy, 12 c; choice, $11\frac{1}{2}$ c; prime, $11\frac{1}{4}$ c; special, 11 c; No. 1, $9\frac{1}{2}$ c; No. 3, $8\frac{1}{2}$ c, and No. 2, 8 c.

GREASES: Wednesday's quotations

were: Choice white grease, $11\frac{1}{2}$ c; A-white, 11 c; B-white, $10\frac{1}{2}$ c; yellow, $8\frac{1}{2}$ c; house, $8\frac{1}{2}$ c; brown, $7\frac{1}{2}$ c, and brown (25 acid), $8\frac{1}{4}$ c.

BY-PRODUCTS MARKETS

(Chicago, Wednesday, September 27, 1950)

Blood

	Unit	Ammonia
*Unground, per unit of ammonia.....	\$8.25@	\$8.50

Digester Feed Tankage Materials

Wet rendered, unground, loose	*\$9.75@	\$10.00
Low test		\$9.00
High test		\$9.00
Liquid stick tank cars	4.25@	4.50

Packinghouse Feeds

	Carlots,	per ton
50% meat and bone scraps, bagged	\$120.00	
50% meat and bone scraps, bulk..	110.00	
55% meat scraps, bulk	115.00	
60% digester tankage, bulk	120.00@	122.00
60% digester tankage, bagged	125.00	
80% blood meal, bagged	150.00	
85% special steamed bone meal, bagged	80.00	

Fertilizer Materials

High grade tankage, ground		\$7.50
per unit ammonia		
Hoof meal, per unit, ammonia		7.25

Dry Rendered Tankage

	Per unit	Protein
Cake	*\$1.85@	1.95
Expeller	1.85@	1.95

Gelatine and Glue Stocks

Calf trimmings (limed)	\$ 1.75@	2.00
Hide trimmings (green, salted)		1.50
Cattle jaws, skulls and knuckles, per ton		65.00
Pig skin scraps and trim, per lb..		8.25

Animal Hair

Winter coil dried, per ton	\$110.00@	\$115.00
Summer coil dried, per ton	75.00@	80.00
Cattle switches, per piece		54@6
Winter processed, gray, lb.	134@	14
Summer processed, gray, lb.	8@	8 1/2

*Quoted delivered basis.

EASTERN FERTILIZER MARKET

New York, September 28, 1950

With a limited demand in packing-house by-products, trading was rather slow. Cracklings sold at \$1.80, f.o.b. New York, while a car of wet rendered tankage sold for \$8.50, f.o.b. New York.

Guatemala Producers Want Protection for Domestic Fats

Exports of lard from the United States to Guatemala in the first six months of 1950 totaled 2,588,000 lbs., according to the Office of Foreign Agricultural Relations. This quantity, and the 5,224,000 lbs. exported in 1949, was abnormally large inasmuch as the volume exported in the 1935-39 period averaged only 396,000 lbs., and in none of the other postwar years did it exceed the 540,000 lbs. exported in 1946. United States 1949 exports to Guatemala comprised 98 per cent of the total lard imported by that country and 96 per cent of the inedible tallow.

Although it is believed that the recent rise in prices for United States lard and tallow since the beginning of hostilities in Korea may have eased somewhat the pressure on Guatemalan producers of edible fats and oils, these producers are seeking protection from the government against the lower-priced U. S. lard imports. Although some producers hope the Guatemalan Congress will raise the general import duties on fats and oils, such action could not apply to imports from the United States so long as the reciprocal trade agreement is in effect.

FERTILIZER PRICES

BASIS NEW YORK DELIVERY

Ammonias

Ammonium sulphate, bulk, per ton, f.o.b.	
Production point	\$35.00
Blood, dried 16% per unit of ammonia....	8.75
Unground fish scrap, dried, 60% protein nominal f.o.b.	
Fish Factory, per unit	2.05
Soda nitrate, per net ton, bulk, ex-vessel	
Atlantic and Gulf ports	48.00
in 100-lb. bags	51.50
Fertilizer tankage, ground, 10% ammonia	
10% B.P.L., bulk	nominal
Feeding tankage, unground, 10-12% ammonia, bulk, per unit of ammonia	8.50

Phosphates

Bone meal, steam, 3 and 50 bags, per ton, f.o.b. works	\$40.00
Bone meal, raw $4\frac{1}{2}$ % and 50% in bags, per ton, f.o.b. works	65.00
Superphosphate, bulk, f.o.b. Baltimore, 19% per unit76

Dry Rendered Tankage

50% protein, unground, per unit of protein	\$1.80
--	--------

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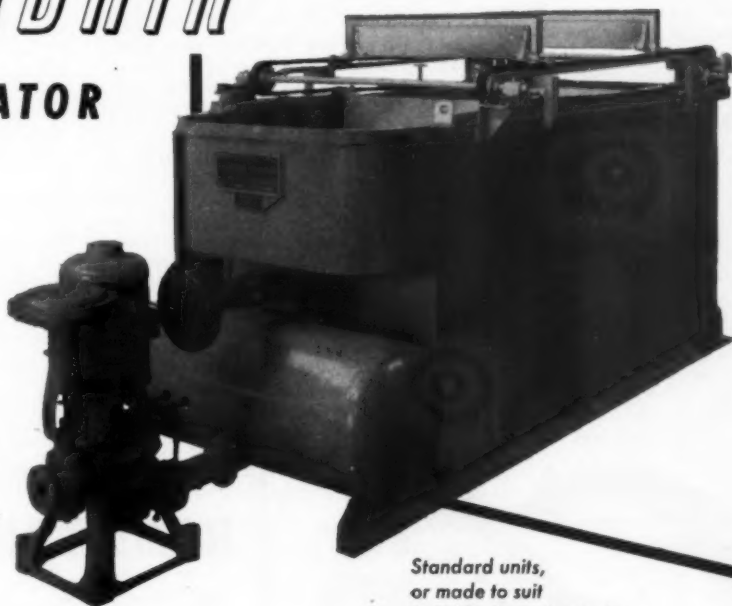
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VEGETABLE OILS

Wednesday, September 27, 1950

For the third consecutive week sharp price reductions developed in the crude edible vegetable oils markets. A general reduction of 4c has taken place in the past three weeks. This week's drops can be attributed to the poor consumer demand, coupled with an increased new crop movement.

Corn oil, peanut oil and cottonseed oil lowered 1c. Soybean oil dropped 3/4c and coconut oil 1/2c.

Disregarding a lack of aggressive buying interest, there was no feeling among buyers that the market would weaken until sellers realized that their supply was growing too rapidly. Lower

offerings did not arouse buying interest and sellers began to lose their secure feeling. Larger reductions soon followed.

On September 24, the *New York Times* released a story that showed that the repeal of federal taxes on oleomargarine has failed to produce the impact expected on the sales of either butter or margarine.

CORN OIL: Sales made early this week were at levels 1/2c lower than those made on Friday. The price, 17c, did not hold and sales at 16 1/4c were reported on Tuesday. Still lower sales were reported on Wednesday with 16 1/2c the price.

SOYBEAN OIL: A thin trade could be found late last week, but sales picked up on Monday as the price lowered from 14 1/2c to 14 1/4c. On Tuesday, sales were made at 13 3/4c and on Wednesday soybean oil cashed for 13 1/4c.

PEANUT OIL: The only sales reported in the last week were at 20 1/2c. The market lowered although there were substantiating sales at the last price. This drop most likely was caused by the lowering of the other markets. The last quoted price was 20c nominal.

COCONUT OIL: Buying interest could not be found until prices were lowered 1/2c. This reduction did not bring about the expected interest among buyers and another reduction followed. The last sales were at 17c.

COTTONSEED OIL: A thin movement at 17c in the Valley was reported late last week. This market, unlike others, advanced momentarily on Monday, but soon lowered with the other markets. On Monday, Valley oil sold for 16 1/2c, with the other directions quiet. Tuesday sales consisted of a few in the Valley at 16 1/4c and a few in Texas at 16c. On Wednesday the market was quoted nominally at 16 1/4c in the Valley and Southeast and 16c in Texas.

The quotations from the New York cottonseed oil futures exchange for the first three days of the week were as follows:

MONDAY, SEPTEMBER 25, 1950

Oct.	19.15	19.15	19.00	19.00	*19.38
Dec.	19.10	19.15	18.86	18.90	19.31
Jan.					
Mar.	*19.00	19.00	18.80	18.80	19.15
May	19.12	19.12	18.84	18.84	19.17
July	*18.85	18.80	18.62	18.62	*18.93
Sept.	*17.10				*17.10

Total sales: 372 lots.

TUESDAY, SEPTEMBER 26, 1950

Oct.	18.90	18.90	18.55	18.61	19.00
Dec.	18.70	18.70	18.55	18.58	18.90
Jan.					
Mar.	18.60	18.65	18.46	18.51	18.80
May	18.61	18.65	18.46	18.51	18.84
July	18.50	18.50	18.30	*18.31	18.62
Sept.	*17.10	17.10	16.88	16.90	17.10

Total sales: 536 lots.

WEDNESDAY, SEPTEMBER 27, 1950

Oct.	18.55	18.65	18.55	18.70	18.61
Dec.	18.55	18.81	18.44	18.54	18.58
Jan.					
Mar.	18.50	18.75	18.42	18.53	18.51
May	18.52	18.76	18.43	18.53	18.51
July	18.32	18.56	18.21	18.30	18.31
Sept.					*16.05

Total sales: 600 lots.

*Bid.

VEGETABLE OILS

Wednesday, September 27, 1950

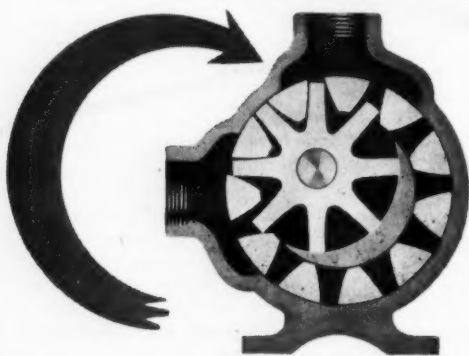
Crude cottonseed oil, carloads, f.o.b. mills	16 1/4
Valley	16 1/4
Southeast	16 1/4
Texas	16
Corn oil in tanks, f.o.b. mills	16 1/2 pd
Soybean oil, Decatur	13 1/4 pd
Peanut oil, f.o.b. Southern Mills	20c
Coconut oil, Pacific Mills	17c
Cottonseed foots	
Midwest and West Coast	34 3/4
East	34 3/4

OLEOMARGARINE

Wednesday, September 27, 1950

Prices f.o.b. Chicago

White domestic vegetable	29
White animal fat	29
Milk churned pastry	28
Water churned pastry	27

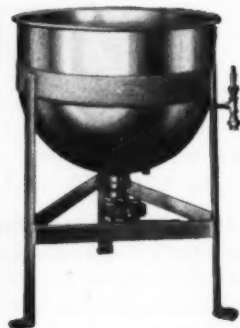


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HIDES AND SKINS

Market active with volume in excess of 90,000 for fourth consecutive week—Prices steady to $\frac{1}{2}c$ higher—Light cows and branded cows recover from last weeks decline and in best demand—Heavy cows and heavy steers somewhat draggy but steady.

CHICAGO

PACKER HIDES: Hide futures worked lower again this week. In view of the vastly improved Korean war picture, commodity markets generally were lower. Notwithstanding, the cash market in hides, although a bit more selective than it has been, was steady to higher. The selections in demand were mainly light cows and branded cows. In the trading this week these sold at prices $\frac{1}{4}$ c above last weeks' levels. As they had dropped $\frac{1}{2}$ c in last weeks lower market, this increase restored them to their previous levels which were the highest for light cows and branded cows this year.

Heavy hides, particularly heavy cows, were draggy, but sold steady in the few sales that were made. To complicate the picture, Colorado's, unlike most heavier selections, sold $\frac{1}{2}$ c higher. As there had been a full cent spread between Colorado's and butts, some were of the opinion that this was more or less a leveling advance and that a $\frac{1}{2}$ c differential was more realistic.

A surprising feature of the market was the fact that trading got underway Tuesday and by Wednesday had been mostly completed. This contrasted with the usual two or three days of bartering and most selling action at the end of the week that has prevailed recently.

In the weekly breakdown, as mentioned before, most of the interest action was in light cows and in branded cows, with about 20,000 of each being sold. Branded cows sold 31@31½¢ range and light cows sold 33½@34½¢ range, as compared to 30½@31 and 33@34, by same points last week.

Branded steers were relatively active with about 13,000 butts and heavy Texas and about 11,000 Colorado's traded. The butts and heavy Texas, with one small exception, sold 29c, while the Colorado's sold 28½c. In a mixed trade about 125 butts sold 29¼c.

Light native steers were also quite active with approximately 9,000 traded and all at 33½c as compared to the 33½c paid last week. About 5,700 ex-light native steers and 2,000 light Texas sold at 31 and 37c. Only two cars heavy native steers were sold, one at 32½c and car that had some St. Paul's included sold 32½ and 33c. Mixed car Sioux Falls heavy and light native steers sold 33 and 33½c. Mixed car, same selection, St. Paul, sold 33 and 33½c. Mixed car branded steers, light and ex-light, sold 31 and 34c. Two trades of heavy cows, involving 5,500 hides.

were reportedly made at a 33c level.

SHEEPSKINS: Once again shearing prices moved higher. Interest proved more than ample for slightly larger offerings, and on this basis prices moved progressively upward during the week; however, the price advances were not quite as large as they have been and were harder to obtain. There appeared to be a little resistance for the first time in some weeks.

Late last week some No. 1 shearlings sold \$4.75 and some fall clips brought \$5. This week, with a fairly large amount involved, No. 1 shearlings brought \$4.75 and clips moved at \$5.25. In both sales a few 2's and 3's were included at \$2.60 and \$2. Other private trading was done at close to these levels. At the end of the week a packer had offered No. 1 shearlings at \$5 and clips at \$5.25. Buyers were willing to pay \$5.25 for the clips, but up to press time had refused to go \$5 for the 1's, so the sale had not been completed. Pickled skins moved during the week at \$17 and dry pelts were firm.

OUTSIDE SMALL PACKER: This market firmed a little after being soft most of last week, and there was considerable trading during the first part of the week. Notwithstanding this, some traders were of the opinion that there was somewhat of an uneasy feeling in the market, and movement was a bit restricted.

Light hides, 40-41, sold on 31@32 range, with the majority of the trading reported at 31 and 31½c. The same range was true in the 50- 52-lb. average; these were sold on 30@31c range, with the majority at 30@30½c. Some 48's sold at 31c. In the heavier hides, 54-55 average sold 29@29½c, and 62's sold 29½c, Chicago basis. Bulls sold on wide range with the majority of trading at about 19c, however, some sold up to 20c while others were moved at 18½c. Few countries, 50-lb. average, sold 27c.

WESTCOAST: The packer trading in this area is apparently over until at

least October, and most of the independents are also fairly well sold. There was one rather sizeable trade reported when 6,500 "butchertown" and southern California cows moved at 29c flat, f.o.b.

CALFSKINS: One little mixed package of light and heavy river calfskins about 2,500, sold at 80 and 75c during the week, but with this exception trading in skins was at an absolute standstill. The above prices were steady and the market had a firm undertone, with indications that more could be sold the same way.

CHICAGO HIDE QUOTATIONS

PACKER HIDES			
	Week ended Sept. 28, 1955	Previous Week	Cor. week, 1949
Nat. strs.	32½ @ 33½	32½ @ 33½	24 @ 24½
Hy. Tex. strs.	29	29	21
Hyv. butt.	29	29	21
brand'd strs.	29	29	21
Hy. Cl. strs.	28½	28	20½
Ex-light Tex.			
	34	34	25½
Brnd'd cows.	31 @ 31½	30½ @ 31	22½ @ 23
Nat. mat. cows.	33 @ 33½	33 @ 33½	23½ @ 24½
Li. mat. cows.	33½ @ 34	33 @ 33½	25 @ 27
Nat. bulls.	22	22	17½
Brnd'd bulls.	24	22	16
Calfskins.			
Nor.	75 @ 80	75 @ 80	55 @ 65
Kips.	62½	62½	50
Nor. nat.			
Kips.	60	60	47
Nor. brand.	3.85	3.85	2.45
Stunks, reg.90	.90	61.00
Stunks, hls.			

CITY AND OUTSIDE SMALL PACKERS

41-42 lb. aver..31	@32	31	20 1/2 @22 1/2
50-52 lb. aver..30	@31	30 @31	19 1/2 @21 1/2
63-65 lb. aver..	29	29 @30	14 1/2 @15 1/2
Nat. bulls	19	17 1/2 @18	13 1/2 @14 1/2
Calfskins55	@60	55 @60	42 @43
Kips, nat.40	@45	40 @45	35 @36
Slunks, reg.	3.25n	3.25n	1.75 @2.00
Slunks, hrls.	75	75	55 @60

All packer hides and all calf and kipskins quoted on trimmed, selected basis; small packer hides quoted selected, trimmed; slunks quoted flat.

COUNTRY HIDES

All weights				
50-52	26	@27	26	@27 18 @19
Bulls		14	13 1/2	@24 12n
Calfskins	33	@35	33	@35 25 @27
Kipskins	31	@33	31	@33 23 @25

All country hides and skins quoted on flat trimmed basis.

SKELPARKS, ETC.

Pkr, shearings, No. 1	4.75	4.30@	4.40	2.75@	3.10
Dry pelts ..37	@40	37	@40	29	@30
Horsehides, untrimd ...	12.50@	13.00	12.50@	13.00	12.25@
				12.50	

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WEEK'S CLOSING MARKETS

OLEOMARGARINE PRODUCTION

There were 63,498,000 lbs. of colored margarine produced in July, 1950, compared with 10,691,000 lbs. in the same month a year earlier, according to the National Association of Margarine Manufacturers. Total withdrawn tax paid in July, 1949, was 10,392,000 lbs. Uncolored margarine output totaled 25,925,000 lbs. in July, 1950, compared with 45,426,000 lbs. in July last year. Total withdrawn tax paid in July, 1949 was 44,975,000 lbs.

Stocks of colored margarine held at producing plants at the beginning of July were 13,966,000 lbs., and end-of-the-month stocks were 5,917,000 lbs. There were 5,543,000 lbs. of uncolored margarine held at the beginning of the month, compared with 2,954,000 lbs. at the end of the month.

Consumption of animal and vegetable fats and oils in oleomargarine during July 1950, with comparative figures, was reported by the U. S. Department of Commerce as follows:

	July, 1950 lbs.	July, 1950 lbs.
Cottonseed oil, refined	6,916,000	5,114,000
Soybean oil, refined	1,851,000	1,854,000
Lard, rendered	279,000	197,000
Deodorized oil	153,000	161,000
Stearin, vegetable		
oil winter	1,094,000	1,046,000
Stearin, animal, edible	354,000	308,000
Olco oil	390,000	221,000
Hydrogenated cottonseed oil, edible	34,782,000	28,703,000
Hydrogenated soybean oil, edible	24,061,000	19,478,000
Hydrogenated other oil, edible	672,000	(¹)
Fats and oils not shown separately to avoid disclosure ²	420,000	1,037,000
Total	72,472,000	56,209,000

¹Included in "Fats and oils not shown separately to avoid disclosure" of individual operations.

²Additional consumption items will be shown in subsequent months whenever possible.

CHICAGO PROV. SHIPMENTS

Provision shipments by rail from Chicago, week ended September 23:

	Week Sept. 23	Previous week	Cor. Wk. 1949
Cured meats, pounds	25,211,000	25,985,000	22,590,000
Fresh meats, pounds	23,533,000	22,093,000	32,913,000
Lard, pounds	6,364,000	5,076,000	5,047,000

FRIDAY'S CLOSINGS

Provisions

The live hog top at Chicago was \$21; the average, \$20.30. Provision prices were quoted as follows: Under 12 pork loins, 45@46; 10/14 green skinned hams, 41½; 4/8 Boston butts, 40@40½; 16/down pork shoulders, 35n; 3/down spareribs, 39@39½; 8/12 fat backs, 14@15; regular pork trimmings, 30@31; 18/20 DS bellies, 27½n; 4/6 green picnics, 28½; 8/up green picnics, 28½.

P.S. loose lard was quoted at 12.00a and P.S. lard in tierces at 12.87½n.

Cottonseed Oil

The closing cottonseed oil futures quotations at New York were: Oct. 18.97; Dec. 18.90; Mar. 18.84; May 18.80; July 18.58; Sept. 16.90b, 17.50a. Total sales 379 lots.

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended September 23, 1950, were 4,919,000 lbs.; previous week 6,914,000 lbs.; same week 1949, 6,434,000 lbs.; 1950 to date, 216,991,000 lbs.; corresponding period a year earlier, 259,423,000 lbs.

Shipments for the week ended September 23 totaled 4,469,000 lbs.; previous week, 4,015,000 lbs.; same week last year 5,598,000 lbs.; 1950 to date 169,353,000 lbs.; same period 1949, 193,057,000 lbs.

Beef for Western Germany

Authorization has been granted the West German Ministry of Food to import 50,000,000 20-oz. cans of beef from the United States. Import will be on a compensation basis as the federal government cannot spend dollars for them.

Packers having used equipment and machinery to sell, and those wishing to buy, can get together in the classified advertising section.

N. Y. HIDE FUTURES

MONDAY, SEPTEMBER 25, 1950

	Open	High	Low	Close
Dec.	27.75b	27.75	27.30	27.75
Mar.	26.45b	26.25	26.00	26.30b
June	26.00	26.00	25.50	25.50b
Sept.	25.50b			25.30b

Close: 6 to 25 points lower; sales 32 lots.

TUESDAY, SEPTEMBER 26, 1950

	Open	High	Low	Close
Dec.	27.80	28.30	27.80	27.90b
Mar.	26.60	26.70	26.50	26.25b
June	26.06	26.06	26.06	25.85b
Sept.				25.45b

Close: 15 points higher to 5 lower; sales 29 lots.

WEDNESDAY, SEPTEMBER 27, 1950

	Open	High	Low	Close
Dec.	27.75b	27.74	27.50	27.50
Mar.	26.25b	26.10	25.90	25.85b
June	25.75b	25.60	25.45	25.35b
Sept.	25.50b			24.85b

Close: 40 to 50 points lower; sales 27 lots.

THURSDAY, SEPTEMBER 28, 1950

	Open	High	Low	Close
Dec.	27.30	27.36	27.00	27.28
Mar.	25.50	25.70	25.40	25.70b
June	25.25b	25.25	25.25	25.20b
Sept.	24.50b			24.50b

Close: 15 to 36 points lower; sales 38 lots.

LIVESTOCK AT 64 MARKETS

A summary of receipts and disposition of livestock at 64 public markets during August, 1950.

CATTLE (EXCLUDING CALVES)

	Total receipts	Local slaughter	Total shipments
Aug., 1950	1,593,738	845,360	732,200
Aug., 1949	1,839,334	970,553	916,799
Aug., 1950 to date	10,966,817	6,044,602	4,757,650
Aug., 1949 to date	11,538,236	6,377,418	4,982,051
5-yr. av.			
(Aug., 1945-49)	1,842,439	865,909	960,160

CALVES

	Total receipts	Local slaughter	Total shipments
Aug., 1950	452,875	231,965	209,042
Aug., 1949	536,533	309,488	215,475
Jan.-Aug., 1950	3,113,462	1,768,805	1,290,503
Jan.-Aug., 1949	3,449,822	2,060,847	1,310,176
5-yr. av.			
(Aug., 1945-49)	596,826	333,618	256,121

HOGS

	Total receipts	Local slaughter	Total shipments
Aug., 1950	2,345,298	1,527,970	808,127
Aug., 1949	2,320,638	1,516,634	783,605
Jan.-Aug., 1950	22,122,019	14,721,916	7,282,095
Jan.-Aug., 1949	20,230,267	13,372,727	6,752,709
5-yr. av.			
(Aug., 1945-49)	1,784,962	1,147,172	631,109

SHEEP AND LAMBS

	Total receipts	Local slaughter	Total shipments
Aug., 1950	1,465,789	567,804	883,160
Aug., 1949	1,654,178	607,429	834,009
Jan.-Aug., 1950	9,404,703	4,396,061	4,976,569
Jan.-Aug., 1949	9,422,783	4,337,516	5,061,782
5-yr. av.			
(Aug., 1945-49)	1,946,225	812,663	1,124,695

Note: Total receipts represent livestock movements at the specified markets including through shipments and direct shipments to packers when such shipments pass through the stockyards.

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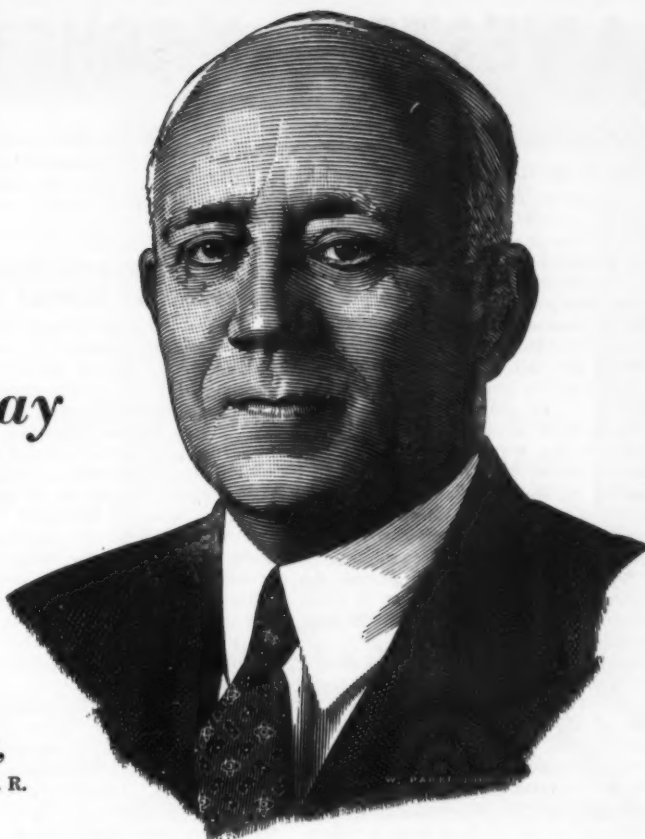
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Then make a note on your calendar to check the status of your Payroll Savings Plan six months from today—and you will be surprised and gratified at the high percentage of employee participation you will find.

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THE NATIONAL PROVISIONER



LIVESTOCK MARKETS

Weekly Review

Champion Barrow Misses Top Carcass Ranking

Considered strictly from the carcass viewpoint, the grand champion barrow of the National Barrow Show became the second best pig in the show when the cooler checkup on the live champions was completed at Austin, Minn. The Oklahoma Poland-China was second to the Yorkshire breed champion barrow on the rail.

However, the evaluation was so close, only 2c a cwt. difference in sale value, that the first carcass contest for champions in the history of the National Barrow Show, was considered a justification of the judgment of the committee of judges who placed the champions alive in the show-ring.

The reserve grand champion, a Hampshire, stood fifteenth among the 36 hogs in the carcass contest. It stood 93c lower in sale value per cwt. than the top hog.

In the carcass contest for champions, the first and second barrows in each of the two weight classifications of each of the nine breeds at the show were judged in the carcass. Thus, 36 barrows were so judged.

In the regular carcass contest of the show 85 barrows were entered. Here a Hampshire stood first with a valuation of \$21.13 a cwt., the highest for both carcass contests. The two lead hogs in the champion carcass rankings were second and third to this hog. Their carcass values were \$20.67 and \$20.65 respectively.

The hogs in both carcass events were judged for quality of cuts and for yield of cuts. Both of these judgments were made after the carcass had been carved into the various cuts, and each cut weighed. The valuation was arrived at by taking the average price for the 12 months preceding the show for each cut in its proper average weight, as reported by THE NATIONAL PROVISIONER DAILY MARKET AND NEWS SERVICE.

The year's average price, it happens, is not high in comparison with today's price. This average price is \$18.82 for a good market top hog.

TRUCK SAFETY CONTEST HELD AT KANSAS CITY

To promote care in handling livestock and honor truck operators who do an outstanding job of protecting their shipments from costly bruising, crippling or death in-transit, market interests at the Kansas City stockyards are sponsoring a special contest for truckers hauling livestock to that market. The contest began on September 16 and will close at midnight October 7, one week before the American Royal Livestock and Horse Show, at which winners will be honored guests. Only insured truckloads will be counted in the contest and scores will be computed on the basis of the number of loads having no dead or crippled-in-transit animals.

Ray L. Cuff, regional manager of the National Livestock Loss Prevention Board in Kansas City, pointed out that truckers have a rather poor record in the matter of livestock safety as compared to the railroads. Studies at five river markets have shown that the truck loss from deads and cripples in cattle is about twice as high as in rail shipments, Cuff said. The percentage of deads in truck calf shipments is about two and one-half times that of rail shipments, with the percentage of crippled calves in truck shipments over four times higher than in rail shipments.

Deads in truck shipments of hogs were two and one-half times greater and the percentage of crippled truck hogs was about one and three-tenths times higher than in rail hogs. The sheep death rate for trucks was about four and four-tenths times higher and the crippling rate over two and one-half

times higher than in rail shipments.

Mr. Cuff explained that many of these losses resulted from over-crowding and from unpartitioned, mixed truckloads, hauled in order to get a larger pay load.

Mr. Cuff listed the following points as tips on how truck operators can keep their contest score high: 1) Use good loading chutes; 2) partition mixed loads of livestock; 3) use wide-open-end gate trucks; 4) provide good footing, bed with sand; 5) provide proper seasonal ventilation to prevent hogs from piling; 6) avoid over-crowding; 7) use wet sand bedding in summer and cover with straw in cold weather; 8) tie all bulls; 9) use canvass slappers, not canes or clubs; 10) allow animals to load and unload slowly; 11) remove all inside projections in trucks; 12) keep livestock comfortable.

SALABLE AND DRIVEN-IN RECEIPTS AT 64 MARKETS

The USDA reports the total salable and driven-in receipts at 64 public markets in August, 1950:

TOTAL SALABLE RECEIPTS*			
	Aug. 1950	Aug. 1949	
Cattle	1,392,154	1,711,858	
Calves	356,427	419,294	
Hogs	1,731,121	1,756,393	
Sheep	688,430	1,075,512	


TOTAL DRIVEN-IN RECEIPTS			
	Aug. 1950	Aug. 1949	
Cattle	1,260,238	1,408,930	
Calves	370,147	414,676	
Hogs	1,889,852	1,847,011	
Sheep	686,823	762,036	

*Does not include through shipments and direct shipments to packers when such shipments pass through the stockyards.

Driven-in receipts at 64 public markets constituted the following percentages of total August receipts, which include through shipments and direct shipments to packers when such shipments pass through the stockyards: Cattle, 79.1; calves, 81.8; hogs, 80.6; and sheep, 46.9. These percentages compared with 72.7, 77.3, 79.6 and 46.1 per cent, respectively, in August, 1949.

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LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Monday, September 25, 1950, were reported by the Production & Marketing Administration as follows:

HOGE: (Quotations based on hard hogs)	St. L. Natl. Yds. Chicago	Kansas City	Omaha	St. Paul
BARROWS AND GILTS:				
Good and Choice:				
120-140 lbs. ...	\$16.00-18.50	\$15.00-17.50	\$.....	\$.....
140-160 lbs. ...	18.00-20.00	17.50-19.50	19.00-20.00	18.50-19.75
160-180 lbs. ...	20.00-21.00	19.25-20.75	19.50-20.75	19.50-20.75
180-200 lbs. ...	20.75-21.25	20.50-21.25	20.25-21.35	20.50-21.00
200-220 lbs. ...	21.00-21.35	21.00-21.35	21.00-21.40	21.00-21.25
220-240 lbs. ...	21.00-21.35	21.25-21.60	21.00-21.40	21.00-21.25
240-270 lbs. ...	20.75-21.25	21.25-21.60	21.00-21.35	21.00-21.25
270-300 lbs. ...	20.50-21.00	21.25-21.50	21.00-21.35	20.75-21.00
300-330 lbs. ...	20.50-20.75	21.00-21.25	20.75-21.00	20.00-20.75
330-360 lbs. ...	20.25-20.50	20.75-21.00	20.50-20.85	20.00-20.75
Medium:				
160-220 lbs. ...	18.00-21.00	17.00-20.00	19.75-21.00	18.00-21.00
ROWS:				
Good and Choice:				
270-300 lbs. ...	20.25-20.50	21.00-21.25	20.25-20.50	20.25-20.60
300-330 lbs. ...	20.25-20.50	20.75-21.00	20.25-20.50	20.25-20.60
330-360 lbs. ...	19.75-20.50	20.50-21.00	19.75-20.50	20.00-20.50
360-400 lbs. ...	18.75-20.00	20.00-20.50	19.00-20.25	19.25-20.00
Good:				
400-450 lbs. ...	18.25-19.50	19.50-20.00	18.50-20.00	18.50-19.50
450-550 lbs. ...	16.75-19.00	18.50-19.50	18.00-19.25	17.75-18.75
Medium:				
220-240 lbs. ...	21.00-21.35	21.25-21.60	21.00-21.40	21.00-21.25
250-550 lbs. ...	15.75-20.25	17.00-20.00	17.75-20.00	17.50-20.50
PIGS (Slaughter):				
Medium and Good:				
80-120 lbs. ...	12.50-17.00	13.00-16.00
SLAUGHTER CATTLE, VEALERS AND CALVES:				
STEERS, Choice:				
700-900 lbs. ...	31.50-32.75	31.00-32.50	31.50-33.00	31.50-32.50
900-1100 lbs. ...	32.00-33.00	31.25-33.50	31.75-33.00	32.00-33.00
1100-1300 lbs. ...	32.00-33.00	31.25-33.50	31.75-33.00	31.75-33.00
1300-1500 lbs. ...	31.75-33.00	31.00-33.25	31.50-33.00	31.50-32.50
Good:				
700-900 lbs. ...	29.25-31.50	29.50-31.25	29.25-31.75	29.25-31.75
900-1100 lbs. ...	29.50-32.00	29.25-31.25	29.25-32.00	29.25-31.75
1100-1300 lbs. ...	29.50-32.00	29.25-31.25	29.25-32.00	29.00-31.50
1300-1500 lbs. ...	29.25-32.00	29.00-31.00	29.25-31.75	29.00-31.25
Medium:				
700-1100 lbs. ...	24.50-29.50	25.00-29.50	23.75-29.25	25.25-29.25
1100-1300 lbs. ...	24.50-29.50	24.75-29.25	23.50-29.25	25.25-29.25
Common:				
700-1100 lbs. ...	22.50-24.50	23.00-25.00	21.50-23.75	22.00-22.25
HEIFERS, Choice:				
600-800 lbs. ...	31.50-32.50	30.25-31.00	31.25-32.50	30.75-31.75
800-1000 lbs. ...	31.50-32.50	30.00-31.50	31.50-33.00	30.50-31.75
HEIFERS, Good:				
600-800 lbs. ...	29.25-31.50	29.00-30.25	28.50-31.50	28.75-30.25
800-1000 lbs. ...	29.25-31.50	28.75-30.25	28.50-31.50	28.50-30.00
HEIFERS, Medium:				
500-900 lbs. ...	24.00-29.25	25.00-29.00	23.50-28.50	24.00-28.75
HEIFERS, Common:				
500-900 lbs. ...	21.00-24.00	21.00-25.00	21.00-23.50	21.50-24.00
COWS (All Weights):				
Good	21.50-22.50	22.25-24.50	21.25-23.50	21.25-23.00
Medium	20.00-21.50	21.00-22.25	20.00-21.25	20.00-21.50
Common	19.00-20.00	19.50-21.50	19.25-20.00	19.00-20.00
Can. and Cut. ...	15.50-19.00	15.50-19.50	15.50-19.25	16.25-19.00
BULLS (Yr. Excl.) All Weights:				
Beef, good	22.00-24.00	24.00-25.50	23.50-24.00	22.25-24.00
Sausage, good	22.00-24.00	23.50-24.00	23.50-24.00	24.25-25.00
Sausage, medium	21.00-22.00	24.00-25.50	21.00-23.50	22.50-24.25
Sausage, cut & com.	18.50-21.00	20.00-24.00	18.50-21.00	19.75-22.50
VEALERS (All Weights):				
Good & choice ..	33.00-37.00	32.00-35.00	29.00-31.00	29.00-31.50
Com. & medium ..	23.00-33.00	25.00-32.00	22.00-29.00	25.00-30.00
Cull, 75 lbs. up ..	18.00-23.00	20.00-25.00	17.00-22.00	19.00-23.00
CALVES (500 lbs. down):				
Good & choice ..	28.00-31.00	28.00-33.00	26.00-29.00	26.00-30.50
Com. & med.	22.00-28.00	21.00-29.00	20.00-26.00	21.00-26.00
Cull	18.00-22.00	18.00-21.00	16.00-20.00	19.00-21.00
SLAUGHTER LAMBS AND SHEEP:				
SPRING LAMBS:				
Good & choice ..	28.50-29.25	27.00-28.25	28.00-28.50	27.50-29.00
Med. & good	25.75-28.25	25.00-26.75	25.25-27.75	26.50-27.50
Common	22.00-25.50	20.00-24.50	22.00-25.00	25.50-26.50
YRLG. WETHERS (Shorn):				
Good & choice ..	24.25-25.00
Med. & good	23.00-24.25
EWES (Shorn):				
Good & choice ..	10.50-12.75	12.50-14.75	13.50-13.90	13.25-13.75
Com. & med.	9.00-11.50	11.00-12.50	11.50-13.25	12.00-13.25

*Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelt.

*Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

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LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specified grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended September 16 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1000 lb.	VEAL CALVES Good and Choice	HOGS* Gr. B ¹ Dressed	LAMBS Gd. Handyweights
Toronto	\$28.72	\$31.47	\$30.85	\$27.80
Montreal		29.90	30.60	27.15
Winnipeg	27.88	30.50	30.60	26.72
Calgary	28.44	30.61	30.00	25.10
Edmonton	28.40	29.00	30.60	23.25
Lethbridge	28.00			
Prince Al.	27.00	27.30	29.35	24.10
Moose Jaw	26.75	26.60	28.85	25.70
Saskatoon	26.80	29.30	28.85	24.50
Regina	25.55	26.60	28.35	24.00
Vancouver	28.50	28.00		

*Dominion government premiums not included.

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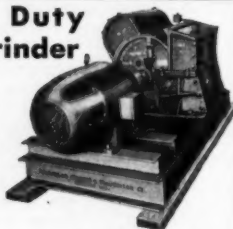
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GRUENDLER
CRUSHER and PULVERIZER CO.

2915-17 North Market St. ST. LOUIS (6), MO.



Manufacturers of
• Peck and Gut Hashers complete with washer
• WHIRL BEATER Fine Grinder with or without Air Conveyor
"Our 64th Year"

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for week ended September 23, 1950:

	CATTLE	Week ended Sept. 23	Prev. week Sept. 16	Cor. 1949
Chicago	24,975	23,329	22,005	
Kansas City	22,926	22,231	25,277	
Omaha	23,236	21,138	15,334	
E. St. Louis	8,411	8,845	9,184	
St. Joseph	9,569	9,716	9,500	
Sioux City	11,329	11,166	9,423	
Wichita	3,591	3,757	5,396	
New York & Jersey City	7,098	6,332	6,280	
Oklahoma City	6,622	6,067	8,407	
Cincinnati	4,600	5,079	5,335	
Denver	2,282	8,943	8,551	
St. Paul	19,291	15,426	18,978	
Milwaukee	3,493	3,565	3,913	
Total	155,023	145,594	147,583	

	HOGS	Week ended Sept. 23	Prev. week Sept. 16	Cor. 1949
Chicago	33,002	36,090	33,570	
Kansas City	12,260	11,082	11,718	
Omaha	30,376	33,949	35,566	
E. St. Louis	34,691	31,919	26,189	
St. Joseph	23,721	22,778	19,263	
Sioux City	18,213	13,285	10,987	
Wichita	8,429	8,678	3,177	
New York & Jersey City	46,163	44,418	38,802	
Oklahoma City	9,384	9,002	9,182	
Cincinnati	17,958	19,119	16,346	
Denver	9,185	10,014	8,647	
St. Paul	43,768	37,910	47,008	
Milwaukee	7,248	6,580	1,245	
Total	294,398	284,833	268,409	

	SHEEP	Week ended Sept. 23	Prev. week Sept. 16	Cor. 1949
Chicago	6,111	6,070	5,641	
Kansas City	9,718	8,183	10,067	
Omaha	15,728	11,571	13,380	
E. St. Louis	7,733	8,872	7,286	
St. Joseph	11,648	12,760	11,112	
Sioux City	4,789	5,340	4,907	
Wichita	1,404	1,228	679	
New York & Jersey City	37,821	36,451	37,000	
Oklahoma City	1,887	2,197	2,430	
Cincinnati	784	666	672	
Denver	18,433	17,803	14,802	
St. Paul	8,233	6,959	11,132	
Milwaukee	822	972	1,245	
Total	125,111	119,072	120,503	

†Federally inspected slaughter, including directs.

‡Stockyards sales for local slaughter.

§Stockyards receipts for local slaughter, including directs.

BALTIMORE LIVESTOCK

Prices at Baltimore, Md., on Wednesday, September 27, were reported by the U. S. Department of Agriculture as shown in the following table:

CATTLE:	
Steers, med. & gd. ..	\$27.00 only
Cows, com. & med. ..	20.00@21.75
Cows, can. & cut. ...	15.00@19.00
CALVES:	
Vealers, gd. & ch. ...	\$33.00@37.00
Com. & med.	24.00@32.00
HOGS:	
Gd. & ch. 180-240 ...	\$21.50@22.25
Sows, 400/down	19.00@19.50
SPRING LAMBS:	
Gd.	\$28.00 only

LIVESTOCK PRICES AT LOS ANGELES

Prices at Los Angeles, Wednesday, September 27, were reported as follows:

CATTLE:	
Steers, med. & low gd.	\$28.00@31.00
Heifers, med. & gd...	28.25@29.50
Cows, med.	22.00 only
Cows, com.	19.50@21.50
Bulls, med. & gd....	25.00@26.00
CALVES:	
Vealers, gd. & ch...	\$32.00@34.50
Vealers, med. & gd...	28.00@31.00
HOGS:	
Gd. & ch. 190-240 ...	\$22.00@22.50
Sows, gd.	20.00 only

CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods.

	RECEIPTS	Cattle	Calves	Hogs	Sheep
Sept. 20	10,388	532	12,402	2,001	
Sept. 21	3,679	389	9,252	2,429	
Sept. 22	1,795	248	9,590	1,851	
Sept. 23	804	50	8,800	213	
Sept. 25	10,947	543	13,892	2,811	
Sept. 26	7,308	491	13,614	3,653	
Sept. 27	12,200	400	11,000	1,500	

*Week so far ... 35,575 1,434 38,306 7,964
Wk. ago 36,315 1,353 38,057 6,877
1949 ... 25,082 2,030 36,101 8,286
1948 ... 25,142 3,127 30,549 17,441

*Including 474 cattle, 87 calves, 8,287 hogs and 2,642 sheep direct to packers.

	SHIPMENTS	Cattle	Calves	Hogs	Sheep
Sept. 20	3,763	2	1,322	875	
Sept. 21	1,440		1,569	614	
Sept. 22	1,068	77	1,045	1,084	
Sept. 23	128		427	189	
Sept. 25	3,740	5	1,158	346	
Sept. 26	3,301	20	1,563	469	
Sept. 27	4,000		1,000	206	

	Week so far	10,941	25	2,721	1,015
Wk. ago	12,020	128	3,740	1,123	
1949	9,436	171	4,303	1,392	
1948	8,531	361	3,769	1,338	

	SEPTEMBER RECEIPTS	1950	1949
Cattle	151,003	144,995	
Calves	7,654	12,878	
Hogs	213,093	200,757	
Sheep	45,081	51,898	

	SEPTEMBER SHIPMENTS	1950	1949
Cattle	53,408	55,117	
Hogs	22,639	25,473	
Sheep	10,126	10,213	

CHICAGO HOG PURCHASES

Supplies of hogs purchased at Chicago, week ended Wednesday, Sept. 27:

	Week ended Sept. 27	Week ended Sept. 21
Packers' purch.	29,681	34,302
Shippers' purch.	4,893	6,875
Total	34,574	41,177

CANADIAN KILL

Inspected slaughter in Canada, week ended September 16.

	CATTLE	Week Ended Same Year	September 16	Last Year
Western Canada	13,708	18,569		
Eastern Canada	14,020	17,428		
Total	27,728	35,997		

	HOGS	Week Ended Same Year	September 16	Last Year
Western Canada	19,520	14,525		
Eastern Canada	51,296	49,925		
Total	70,816	64,450		

	SHEEP	Week Ended Same Year	September 16	Last Year
Western Canada	5,779	5,963		
Eastern Canada	14,578	21,063		
Total	20,357	27,026		

NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market for week ended September 22:

	Cattle	Calves	Hogs*	Sheep
Salable	351	1,227	808	674
Total (Incl. directs) ..	4,363	5,234	13,027	18,535
Previous week:				
Salable	440	1,032	827	609
Total (Incl. directs) ..	3,935	4,059	22,137	22,671

*Including hogs at 31st street.

*Including hogs at 31st street.

PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending September 21:

	Cattle	Calves	Hogs	Sheep
Los Angeles	7,700	1,100	2,200	725
N. Portland	2,735	550	1,050	2,235
S. Francisco	1,375	100	1,800	5,130

PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, September 23, 1950, as reported to The National Provisioner:

CHICAGO

Armour, 2,942 hogs; Swift, 413 hogs; Wilson, 2,484 hogs; Agar, 7,592 hogs; Shippers, 7,834 hogs; Others, 19,771 hogs.

Total, 24,975 cattle; 1,518 calves; 40,836 hogs; 6,111 sheep.

KANSAS CITY

	Cattle	Calves	Hogs	Sheep
Armour	4,702	863	2,909	2,069
Cudahy	2,056	566	856	1,547
Swift	4,620	1,057	3,034	3,856
Wilson	938	404	1,270	1,219
Others	5,104	2	4,171	1,037
Total	20,034	2,892	12,200	9,718

OMAHA

	Cattle	Calves	Hogs	Sheep
Armour	6,481	4,009	3,281	
Cudahy	5,010	4,248	2,157	
Wilson	2,781	3,163	280	
Eagle	65			
Greater Omaha	243			
Hoffman	418			
Rothschild	418			
Roth	179			
Klingan	1,319			
Merchants	51			
Midwest	28			
Others			6,861	
Total	21,552	24,139	9,146	

E. ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	2,941	1,501	9,488	4,168
Swift	4,493	2,970	8,449	4,384
Hunter	977		4,892	131
Hell			2,420	
Krey			7,201	
Laclede			1,060	
Sieloff			1,181	
Others	3,677	622	4,087	1,202
Total	18,209	6,070	40,100	9,785

ST. JOSEPH

	Cattle	Calves	Hogs	Sheep
Swift	3,133	260	9,610	5,116
Armour	3,070	257	8,294	2,184
Others	5,238	347	3,027	2,428
Total	11,441	864	20,931	9,728

Does not include 134 cattle, 5,340 hogs and 4,348 sheep bought direct.

ST. LOUIS

	Cattle	Calves	Hogs	Sheep
Armour	3,753	10	4,443	1,222
Cudahy	4,663	10	5,631	773
Swift	2,484	18	3,597	1,023
Others	227			
Shippers	8,904	34	5,713	1,492
Total	20,031	72	19,384	4,512

WICHITA

	Cattle	Calves	Hogs	Sheep
Cudahy	1,288	478	2,992	883
Guggenheim	361			
Dunn				
Ostertag	58			
Dold	95		628	
Sunflower	9		30	
Pioneer	13			
Excel	479			
Others	1,917		405	469
Total	4,220	478	4,055	1,354

Does not include 810 cattle, 4,779 hogs and 519 sheep bought direct.

OKLAHOMA CITY

	Cattle	Calves	Hogs	Sheep
Armour	2,165	466	1,145	175
Wilson	1,797	490	1,210	212
Others	81		793	
Total	4,043	956	3,151	387

Does not include 943 cattle, 680 calves, 6,233 hogs and 1,590 sheep bought direct.

LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	71	376		
Cudahy	268	158		
Swift	127	54		78
Wilson	274		182	
Acme	402	2		
Atlas	608		174	
Clougherty	58		162	
Coast	321	4	138	
Harman	197	5		
Luer	152		658	
Union	90			
United	274		182	
Others	3,808	371	466	617
Total	6,707	970	1,791	800

CINCINNATI

	Cattle	Calves	Hogs	Sheep
Gall's				157
Kahn's				
Lohrey			1,007	
Meyer				41
Schlachter			112	
Northside				
Others	3,908	830	18,918	1,865
Total	4,015	942	19,925	2,063

Does not include 236 cattle and 73 hogs bought direct.

DENVER

	Cattle	Calves	Hogs	Sheep
Armour	1,173	86	2,438	9,533
Swift	1,721	96	1,909	15,098
Cudahy	1,030	19	2,165	3,426
Wilson	825			
Others	3,857	328	3,171	1,888
Total	8,506	529	9,683	29,445

ST. PAUL

	Cattle	Calves	Hogs	Sheep
Armour	5,435	2,009	13,839	2,929
Bartusch	915			
Cudahy	1,562	850		574
Riffin	873	21		
Superior	1,741			
Swift	6,729	1,981	22,198	3,054
Others	2,006	1,659	7,731	1,676
Total	19,291	6,520	43,768	8,233

FORT WORTH

	Cattle	Calves	Hogs	Sheep
Armour	791	1,951	1,609	919
Swift	1,966	1,712	1,044	1,207
Blue Bonnet	357	51		
City	366	6	142	
Rosenthal	811	60		
Total	3,791	3,789	2,885	2,126

TOTAL PACKER PURCHASES

	Week ended Sept. 23	Prev. week	Cor.
Cattle	167,075	163,406	180,582
Hogs	231,968	254,875	238,335
Sheep	93,477	87,128	107,463

CORN BELT DIRECT TRADING

Des Moines, Ia., September 21—Prices at the ten concentration yards and 11 packing plants in Iowa and Minnesota:

Hogs, good to choice:

160-180 lbs.	\$16.25@19.50
180-240 lbs.	18.75@21.00
240-300 lbs.	20.00@21.00
300-360 lbs.	19.50@20.75

270-360 lbs. \$19.50@20.50

400-550 lbs. 16.25@18.75

Receipts of hogs at Corn Belt markets were:

	This week	Same day last wk.	estimated actual
Sept. 22	48,000	34,000	
Sept. 23	36,000	35,000	
Sept. 25	50,000	52,000	
Sept. 26	48,000	46,500	
Sept. 27	50,000	47,000	

LIVESTOCK RECEIPTS

Receipts at major markets were as follows:

AT 20 MARKETS, Week Ended:

	Cattle	Hogs	Sheep
Sept. 23	321,000	417,000	247,000
Sept. 16	314,000	423,000	291,000
1949	354,000	469,000	276,000
1948	338,000	297,000	432,000
1947	327,000	291,000	390,000

Hogs AT 11 MARKETS, Wk. Ended:

	Cattle	Hogs	Sheep
Sept. 23	335,000		
Sept. 16	336,000		
1949	326,000		
1948	236,000		
1947	230,000		

AT 7 MARKETS, Week Ended:

	Cattle	Hogs	Sheep
Sept. 23	225,000	260,000	100,000
Sept. 16	223,000	281,000	121,000
1949	249,000	260,000	124,000
1948	233,000	180,000	210,000
1947	231,000	184,000	136,000

MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U. S. D. A., Production & Marketing Administration)

STEER AND HEIFER: Carcasses

Week ending Sept. 23, 1950	13,439
Week previous	12,025
Same week year ago	13,749

COW:

Week ending Sept. 23, 1950	2,048
Week previous	1,715
Same week year ago	1,875

BULL:

Week ending Sept. 23, 1950	833
Week previous	752
Same week year ago	832

VEAL:

Week ending Sept. 23, 1950	10,192
Week previous	11,524
Same week year ago	11,104

LAMB:

Week ending Sept. 23, 1950	30,929
Week previous	38,862
Same week year ago	38,683

MUTTON:

Week ending Sept. 23, 1950	2,774
Week previous	545
Same week year ago	1,791

HOG AND PIG:

Week ending Sept. 23, 1950	13,139
Week previous	11,778
Same week year ago	19,809

PORK CUTS: Pounds

Week ending Sept. 23, 1950	1,942,053
Week previous	1,157,095
Same week year ago	1,941,264

BEEF CUTS:

Week ending Sept. 23, 1950	125,371
Week previous	104,823
Same week year ago	134,600

VEAL AND CALF CUTS:

Week ending Sept. 23, 1950	3,152
Week previous	4,134
Same week year ago	8,224

LAMB AND MUTTON CUTS:

Week ending Sept. 23, 1950	9,973
Week previous	6,518
Same week year ago	2,898

incomplete.

WEEKLY INSPECTED SLAUGHTER

Slaughter at 32 centers during the week ended September 23 was reported by the Production and Marketing Administration, U. S. Department of Agriculture, as shown in the table below:

	Cattle	Calves	Hogs	Sheep & Lambs
NORTH ATLANTIC				
New York, Newark, Jersey City	7,098	11,134	46,103	37,821
Baltimore, Philadelphia	6,042	1,283	26,100	1,315
NORTH CENTRAL				
Cincinnati, Cleveland, Indianapolis	13,936	3,105	69,756	8,090
Chicago Area	28,275	6,514	74,569	19,593
St. Paul-Wisc. Group	27,347	16,308	90,982	10,653
St. Louis Area	14,960	11,441	69,031	12,593
St. Louis City	11,465	264	21,723	7,103
Omaha	22,740	894	44,727	10,532
Kansas City	19,568	5,045	36,020	11,829
Iowa and So. Minn.	20,583	3,997	188,119	33,059
SOUTHEAST				
Atlanta	6,563	5,150	21,524	3,051
SOUTH CENTRAL WEST				
Rocky Mountain	21,255	10,044	52,427	19,038



We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points.

Sausage & Smokehouse Equipment

2465—GRINDER: 506 Buffalo, 7 1/2 HP, excellent cond.	495.00
2735—GRINDER: #32 (New—never used) with motor	325.00
2174—SILENT CUTTER: Buffalo #43-B, direct drive, with 25 HP. motor, excellent cond.	575.00
1706—SAUSAGE STUFFER: Randall 4005 cap.	675.00
2173—SAUSAGE STUFFER: Buffalo 2505 cap., excellent cond.	595.00
2636—S L I C E R: Anco, complete with knives, motor, conveyor	375.00
2678—SLICER: U.S. Model 150B, no stand or shingling attachment	325.00
2701—ALUMINUM HAM MOILER: (10 size 82 to 102, (25) size 102 to 122 en.	4.50
2182—HAM PUMPING SCALE: Toledo, 305 cap. 4 oz. to 20 oz. chart reading, excellent cond.	275.00
2715—BACON HANGERS: (10) galv., en.11
2676—SMOKESTICKS: 42", wooden, en.05

Kill Floor & Rendering

2562—PAUNCH WASHING SETUP: Anco, with Holat, (New—never used) ...	\$ 500.00
2752—SHOULDER CUTTER: Dunstons #500, with motor	1050.00
2240—BEEF HOIST: Anco, #478, electric, with 5 HP. motor, limit switch, (NEW)	595.00
2698—CASING CRUSHER: Globe, 18", with motor	525.00
2672—HOG: Boss #705, with 40 HP. motor, flexible coupling, starter & base	1750.00
2198—ENTERAL WASHER: (NEW) Globe #303, 30"x16", with motor, starter ..	1500.00
1913—HYDRAULIC PRESS: Anco, 300 Ton, with pump, plates, etc. excellent cond.	2200.00
2634—COOKER: 5x9 (NEW) not for pressure	3350.00
2757—COOKER: Boss 5x10	1800.00
2669—LARD PUMP: Anco, #227 Duplex, with lubricator 3"x2"x3" (New—Never Used)	215.00
1942—RENDERING TANK: Koch 500 gal. excellent cond.	385.00

Miscellaneous

2706—SOUP FILLER: Food Machinery 12 pocket, stainless steel. Like new, used one day	\$2625.00
2712—DICER: Diana #7, slices 3/16" to 1"	625.00
2727—SEMI-TRAILER TANK: Hell built, 2000 gal. cap. completely equipped with steam coils, trailer like new purchased 1948, excellent cond.	1600.00
2703—TRUCK: International KB6, dual wheel, insulated body, used very little	75.00
2755—SKIDS: (300) Burrell-Cravens, steel bound, 22x38 & 36x48, 7" legs, en. LIFT TRUCKS: For above skids ..	5.00
1949—COOLER: 17 in. 10' wd. 8' high, 6" fibre glass insulation, sections in 2 rooms with doors	775.00
2733—FLOOR SCALE: Fairbanks-Morse Dial, 17005 cap. used only short time	685.00
2754—SCALE: Fairbanks-Morse, 10005 dial, 2 tare beams, like new cond.	495.00
2756—SCALE: Toledo Computagram #1081R, 305 cap.	100.00
2730—KETTLES: (3) 60 gal. cap. steel, 405 pressure	70.00
1983—PAK TYER: Felins, Model F-10, only 9 mo. old	350.00
2164—OVEN: Meck Reel, gas fired, including burners, 54 pan cap.	425.00

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We can teach you, right from start to finish, to make one item or a full line of sausage and baked loaves. Special instruction for making unusual items, including Kosher and Kosher style products, as well as canned sausage, ham and other meat products. For full details write to Box 395, Philadelphia, Pa.

MEXICO

We have taken over from the Mexican government, a large modern meat packing plant, planning to add machinery to can for export. Exceptionally favorable terms, low rate of exchange of peso and low wages enable us to produce at a third of U. S. costs. We now offer an unusual opportunity to an experienced meat man to assume control of this plant. Must invest between \$10,000 and \$25,000. In view of the keen competition here and tightening controls and taxes, this is a life time's chance to make money. Write for full details to box F8-338, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

UNUSUAL OPPORTUNITY

Will sell "WITHOUT CASH" substantial interest in a packing house located in best section of southeast, to party or parties who can furnish surety bond or cash to insure the business against loss under your management. Will also sell balance of stock to operators to be paid for from earnings. This plant, with killing capacity of 800 hogs and 150 cattle weekly, also has complete sausage kitchen with large capacity. Plant is debt free, with unlimited operating funds. This is a chance for some aggressive man who can qualify to get into business for himself, and is made possible by the poor health of the owner, who will not be able to assist in the management. W-301, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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FOR SALE:
1—Anco #261 Grease Pump, M.D.
1—Anco Continuous Screw Cracking Press, installed one year.
1—Steel 2,000 gal. jack, O.T., agit. Kettle.
2—Dopp seamless jack, Kettles, 350 and 600 gal.
12—Stainless jacketed Kettles, 30, 40, 60, 80 gal.
30—Aluminum jacketed Kettles, 20, 40, 60, 80, 100, 150, 225, 500, 750, 1,200 gallon.
Used and rebuilt Anderson Expellers, #1, RB, Duo and Super Duo.
2—5x9 Anco Cookers.
1—Anco 4'x9" Lard Roll.
10—Used 200 gal. Aluminum Storage Tanks, original cost \$295.00, our price \$75.00 each, \$10.00 crating each.
Send us your inquiries

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FOR SALE: Practically new double effect Swenson Evaporator, also Detroit Roto Stoker, excellent operating condition. Available for immediate shipment. Priced to sell as we have changed our process. Chicago Butchers Calf Skin Ass'n., Inc., 3208 S. Damen-Ave., Chicago 8, Ill.

FOR SALE: Several Anderson R. B. expellers in very good condition. \$3850.00 F.O.B. Norwalk, California Extraction Company, Box 187, Norwalk, California.

PLANTS FOR SALE

MODERN PLANT FOR SALE

Meat business consisting of retail and wholesale market. Custom butchering, cutting, wrapping, curing and smoking. Modern plant and equipment including real estate. Must be sold in the next 30 days before the busy season. OPPORTUNITY KNOCKS BUT ONCE. Richardson Realty Service 208 West Park Ave. Angola, Indiana

A REAL MONEY MAKER

Meat Packing plant doing large retail and custom business a few miles from Indiana's second largest city. An eight year established business with modern equipment. Owner wants to retire. Send for complete information. Box F8-335, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

IN FLORIDA

Packing house in center of state's best livestock area, both cattle and hogs. On rim of the rich citrus belt and less than 100 miles from large industrial cities. Killing capacity 1000 hogs and 100 cattle per week. Complete sausage kitchen. Flexible overhead makes it possible to operate profitably at half capacity if desirable. Will sacrifice due to ill health on any reasonable terms. F8-336, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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At half its cost. Terms. Equipped to kill all species. Cooler capacity 50 cattle. State inspected. Cattle raising territory of northern California. A. F. Dobrowsky, 1552 Oregon Street, Redding, California.

MEAT MARKET: Busy location at corner of North Avenue and Crawford Ave., Chicago. Sausage room and equipment. This location can easily be an eight man shop. Owner is in other business. Price \$12,000. F8-337, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

Modern sausage manufacturing plant in a large mid-western city, producing 50,000 to 60,000 pounds weekly. A good profitable operation. F8-325, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

RENDERING PLANT for sale, in central Oregon. Plenty of business, 80,000 to 90,000 lbs. raw material per week. No competition. F8-329, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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CASING MAN: Thorough knowledge of all casings, selecting, worldwide experience, sales ability, live wire, can take charge of plant. 25 years' experience. Export connections. W-310, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

RENDERING SUPERVISOR: Wet, dry, edible, inedible. North or midwest desired. W-311, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

CATTLE and HOG BUYER: 20 years' experience. Familiar with local, shipping and chain store business. W-312, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SUPERINTENDENT: 25 years' general packing house experience. Curing, sausage, processing, rendering, labor relations. Ability and know-how. W-313, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALES MANAGER: 22 years' experience local sales, chain stores and shipping. Well known around Philadelphia, New York, Boston. W-314, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

TRAINED and EXPERIENCED

SAUSAGE KITCHEN WORKING FOREMAN

Independent Texas packer wants experienced working sausage kitchen foreman, to supervise 15 to 20 employees. Must be capable of assuming larger responsibilities. W-332, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

WANTED: Man for service in South America, age 25-34, thoroughly experienced in beef sales and cutting. Address application with personal data and experience to Box W-333, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

COOLER MANAGER

Modern meat packing plant in western Pennsylvania needs EXPERIENCED cooler manager to sell home dressed beef, veal and lamb. Must be familiar with all phases of cost and production. Approximate slaughter per week 250-300 cattle, 200-250 calves, 250-300 lambs. Good future for right person. State experience, age, references and expected salary. W. 316, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

PHARMACEUTICAL MANUFACTURER

Interested in obtaining services of a man capable of assisting foreman. Must be experienced in making products of animal origin such as liver extracts, bile products, natural hormones, etc. Reply in detail to W-317, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

SALESMEN WANTED

Established eastern seasoning house wants salesmen to open packinghouse accounts in territory heretofore only lightly covered. Territory open includes Michigan, Ohio, Missouri, Illinois, Indiana and Iowa. Salary plus commissions available for the opportunist. Please give outline of experience, age, territory and salary desired when answering.

W-318, THE NATIONAL PROVISIONER
11 East 44th St. New York 17, N. Y.

SAUSAGE MAKER

Unusual opportunity for first class sausage maker capable of turning out top quality product. Excellent opening for right man. This is a new department in B.A.I. plant located in Pennsylvania and not yet in operation. Apply stating details of experience and capabilities to Box W-321, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

COMPETENT SAUSAGE MAKER wanted for small Colorado plant with excellent opportunity. Position must be filled immediately. W-334, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

HELP WANTED

SALESMEN

Well established firm interested in several qualified men of high caliber who know how to produce results in meat packing trade in seasoning spices and allied materials. Established territories available in east, including New York, and middle west. W-319, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

FOREMAN: Hog killing-cutting. Practical foreman for midwest plant, to take charge of killing-cutting departments. Plant killing 8000 hogs per week. Must know labor problems. Good salary. W-331, THE NATIONAL PROVISIONER, 407 S. Dearborn St., Chicago 5, Ill.

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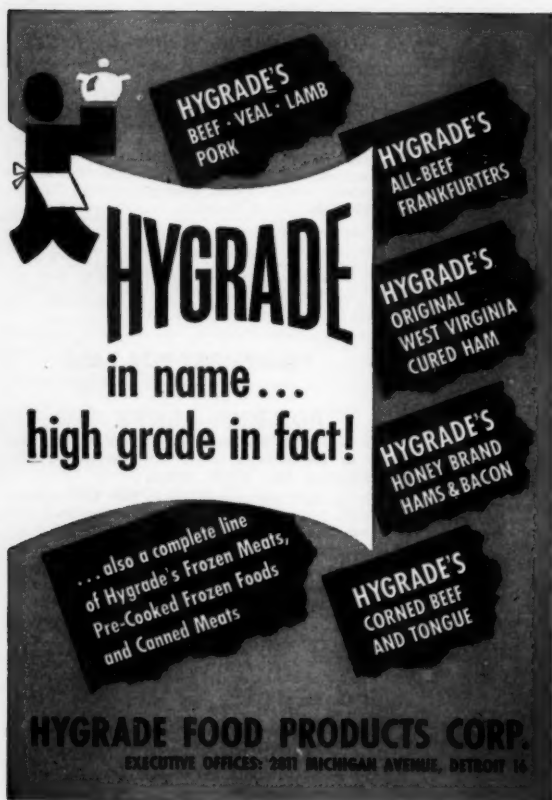
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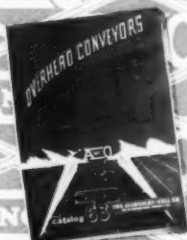
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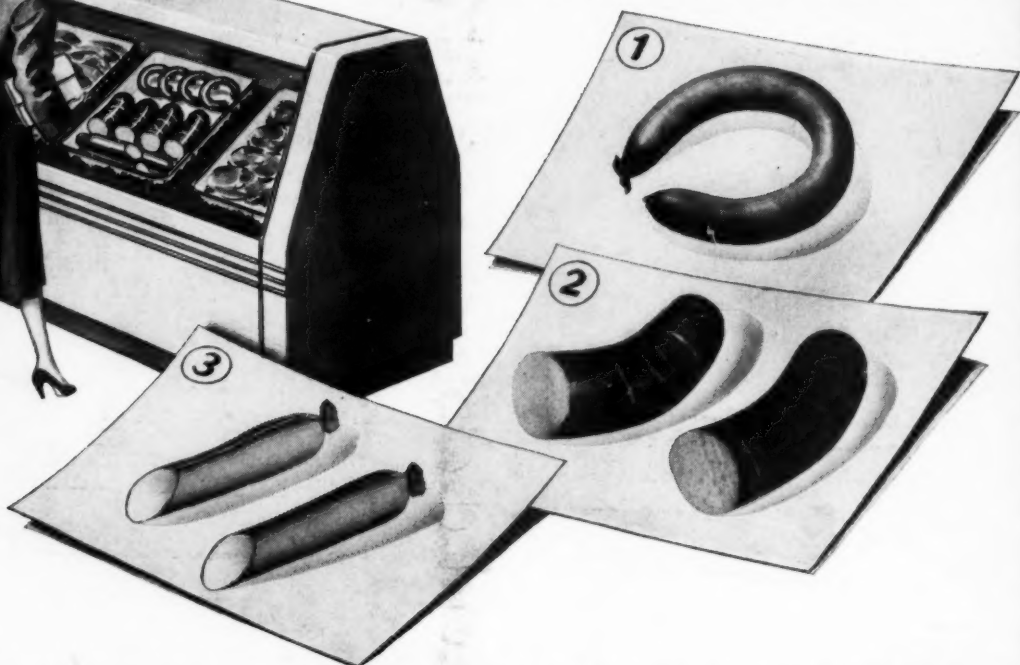
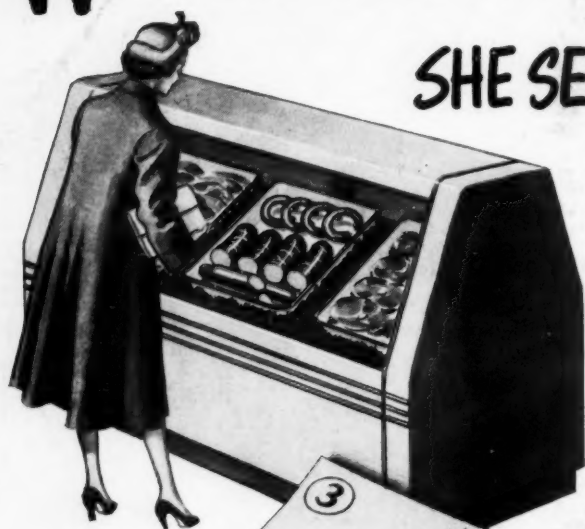


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